THE CANNED GOODS AUTHORITY OF THE WORLD.

VOL. XXVII. BALTIMORE, MARCH 3, 1905. NO. 28.

American Can Company

Principal Sales Offices:

New York.
Bowling Green Building.

Chicago, Ill.
Merchants Loan and Trust Bldg.

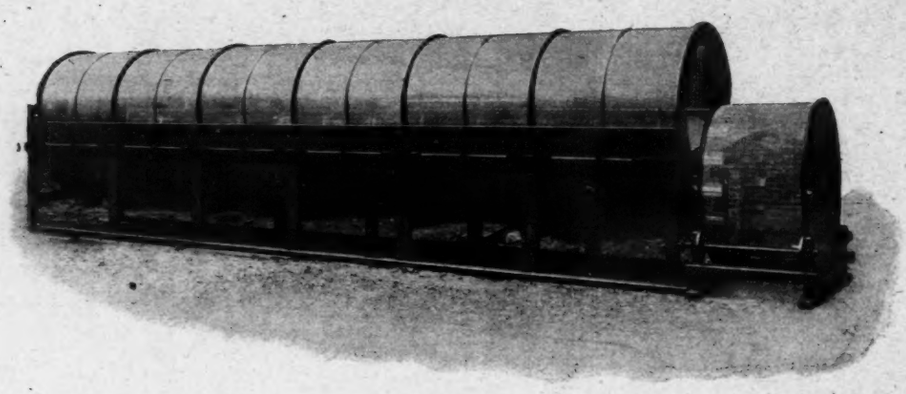
Baltimore, Md.
Boston and Hudson Streets.

San Francisco, Cal.
Hayward Building, Corner California and Montgomery Streets.

THE SINCLAIR-SCOTT CO.

MANUFACTURERS OF

The "Colossus" Rotary Pea Separator.



Cranes, Pulp Machines, *Pineapple Graters,*

Pulp Finishing Machines, *Pineapple Slicers,*

Foot Power Tomato Fillers, *Peach and Apple Parers,*

Trayless Gang Tomato Fillers.

Friction Clutch Pulleys, *Kettles, Crates, etc.*

Baltimore, Maryland.

POPE TIN PLATE COMPANY,

CHARLES E. POPE,
PRESIDENT

OFFICES:
PITTSBURGH, PA.

WORKS:
STEUBENVILLE, OHIO

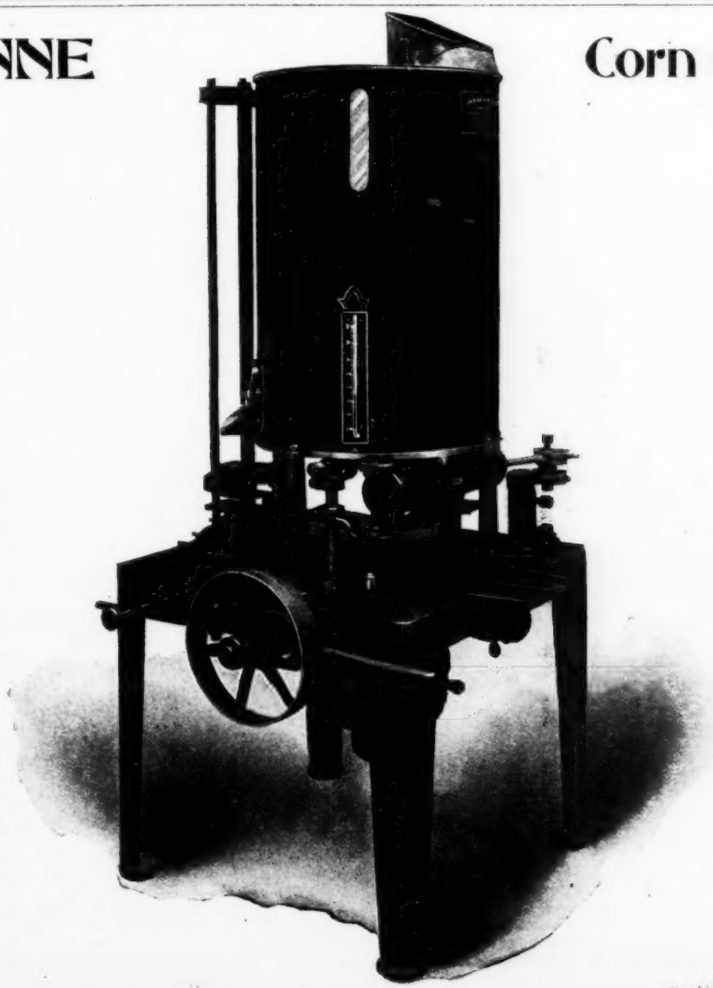
Capacity, 700,000 Boxes Per Annum.

Special Attention to Orders from Canners and Can Manufacturers.

A QUALITY OF EXTRA SOFT AND WELL COATED PLATE MAINTAINED.

BUSINESS SOLICITED.

QUEEN ANNE Corn Cooker-Filler



You can't afford to be without the QUEEN ANNE COOKER. In the first place the original cost is cheaper; secondly, its capacitvis greater; 45,000 to 50,000 cans a day, and a ten hour day at that. Why is this? There is but one plunger—consider what that means—it fills both ways, going and coming.

Simplicity itself nothing complicated to cause trouble on a busy day, and then, too, it does not require an experienced operator. The ordinary, unskilled labor on which many factories have to depend, can run it.

ORDER EARLY.

H. COTTINGHAM,
BALTIMORE.

STEWARD'S

Sanitary Can.

Twenty-five million cans will be closed on our machines by one concern this year.

SAFE FOR ANY ONE TO USE. ***CHEAPER TOO.***

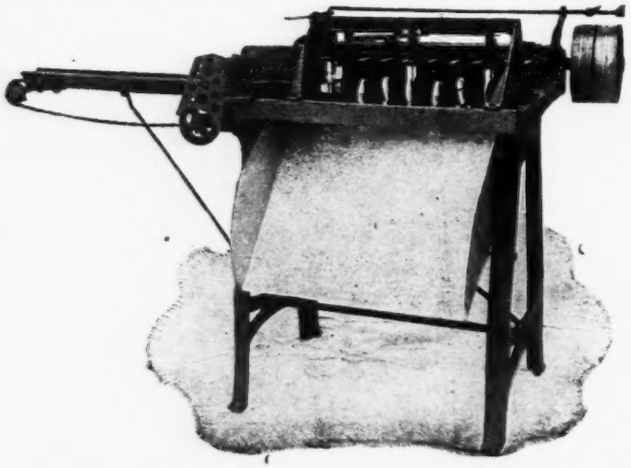
L & J. A. STEWARD,

Rutland, Vermont.

MORRAL BROTHERS, Morral, Ohio,

MANUFACTURERS OF

CANNING HOUSE MACHINERY



The Morral Improved Corn Cutter.

The Morral Improved Corn Cutter

is the most simple in construction, and has the most positive feed of any cutter on the market. It will cut the small ears as well as the large ears without clogging. If an ear should clog (which seldom happens) there is a device on the machine whereby the knives and all the scrapers can be thrown open at once by simply moving a lever, and the Cutter can be unclogged in an instant. It is guaranteed in every respect, and it will pay you to get our prices and terms before you buy.

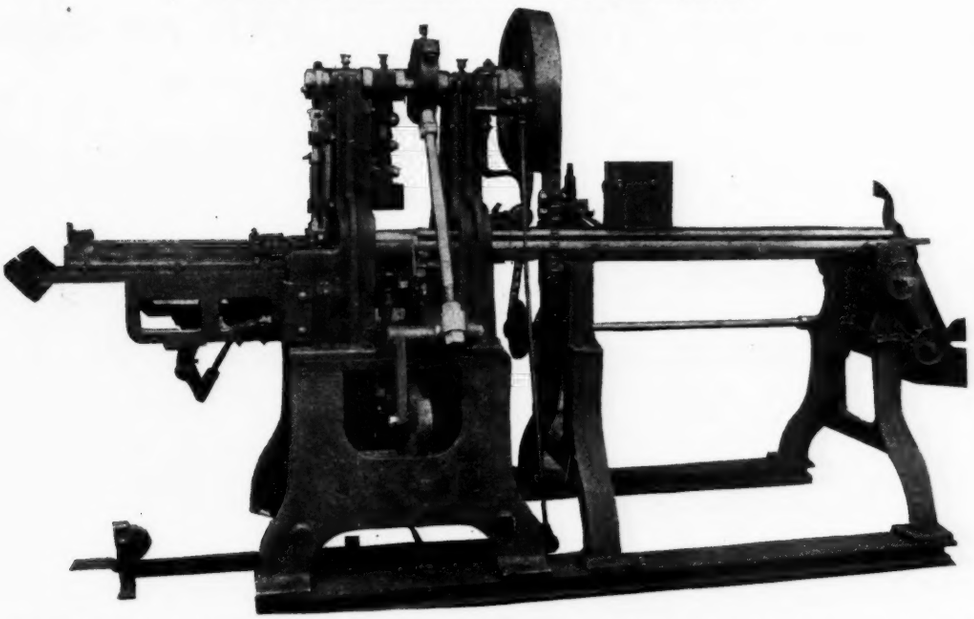
SOME OF THE CANNERS WHO USE THE MORRAL CORN CUTTER:

C. E. Sears & Co., Circleville, Ohio.
P. Hohenadel, Jr. Co., Janesville, Wis.
W. Scott Whiteford, Whiteford, Md.
The Scioto Canning Co., Circleville, Ohio.
VanWagner & Clark, Ellenville, N. Y.
J. T. Polk Co., Greenwood, Ind.
Mounts & Baugh, Clarksville, Ohio.
The Auburn Canning Co., Auburn, Neb.
The Lebanon Canning Co., Lebanon, Ohio.
Minnesota Valley Canning Co., Le Sueur, Minn.
Wells Canning Co., Morenci, Mich.
Flat Rock Canning Co., Flat Rock, Ind.,
Floral City Canning Co., Monroe, Mich.
Hope Canning Co., Hope, Ind.
Edgar Canning Co., Edgar, Neb.
Shepard Canning Co., South Dayton, N. Y.
A. J. Tanner, Oakfield, N. Y.
Wisconsin Canning Co., Oshkosh, Wis.
Hamburg Canning Co., Hamburg, Iowa.
John Burns, Bonner Springs, Kan.
Demeritt & Palmer Packing Co., Waterbury, Vt.
Des Plaines Canning Co., Des Plaines, Ill.
Harry Thompson, Ada, Ohio.
New London Canning Co., New London, Wis.
The Sears & Nichols Co., Chillicothe, Ohio.
Huff Bros., Roanoke, Va.
C. P. Thompson & Son, Alger, Ohio.
New Paris Canning Co., New Paris, Ohio.
Geo. W. Devilbiss, Stewartstown, Pa.
Valley Packing Co., Lebanon, Ohio.

THE LATEST

AUTOMATIC SIDE SEAM LOCKING MACHINE

WITH SOLDERING ATTACHMNT.



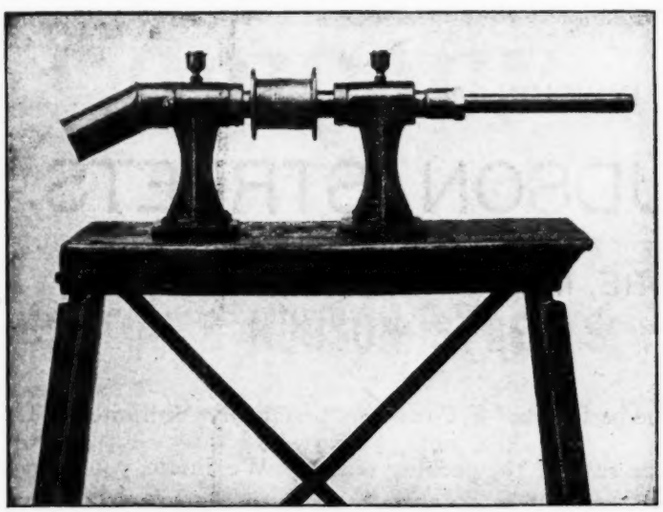
The Machine shown above is our Latest Improved Lock Seam Body Forming Machine, with Side Seam Soldering Device. This Machine runs free of all jams or mashes, with a capacity of 50,000 perfected bodies a day.

Slaysman & Co., { Works, 125 E. Falls Ave. / Office, 200 W. Falls Ave. } BALTIMORE, MD.

SEND FOR FREE CATALOGUE.

E. J. LEWIS, Middleport, N. Y.

BEAN CUTTER.



PINEAPPLE COREING MACHINE, - - Price $25.00.

PINEAPPLE PEELING MACHINES.

Large size Peelers built on orders for foreign trade. Received duplicate orders for six machines this season for Hawaiian trade. Write for further partiulars.

Pat. May 14. 1904. - - - Price $150.00,

CAN TESTERS, CAN FLOATERS AND AUTOMATIC CRIMPERS.

Possessing the best equipped and largest factories

We supply the Finest Cans with no delays.

AMERICAN CAN COMPANY.

DEPARTMENT PACKERS' CANS.

SOUTHERN DIVISION

BOSTON AND HUDSON STREETS,

BALTIMORE, MD.

To our Friends and Patrons:

Our facilities for supplying the trade with the best make of Cans are practically unlimited. This insures the quick shipments which are necessary during the rush of the packing season. We invite your correspondence on all matters pertaining to Packers' Cans, and you can depend upon your inquiries and orders receiving our best attention. It shall be our endeavor to give you a better Can and better service than you have ever received before.

Yours truly,

AMERICAN CAN COMPANY.

STANDARD OIL CO'S **TIN CAN OIL** is used by 95 per cent. of the CANNING TRADE. Why? Because it is best and cheapest, and is for sale everywhere by Tank Wagon, in Barrels or Iron Drums.

Address Nearest Tank Station or BALTIMORE, MD.

BALTIMORE, FRIDAY, MARCH 3, 1905.

The BEST QUALITY DELIVERY CANS

American Can Company.

SOUTHERN DIVISION

BOSTON & HUDSON STREETS.

C. & P. Telephones Mt. Vernon 3620, 3621, 3622.
Maryland " Windsor 435, 436, 437.

BALTIMORE

Quick Shipments. Best Goods.

Weekly Review

Of the Canned Goods Situation. Market Reports.
Conditions and Changes. Outlook.

At this season of the year it is safe to reckon that spring in her attempts to appear will shortly win, and we may be thankful that she has not had an opportunity ere this to make her presence known for a while, as there is a large amount of very low temperature evidently in store.

The present winter has made records in the Far South such as have never been known before for low temperatures, and we believe even the City of Mexico has had its first snow storm in history. The ill effects of the extended cold are becoming more apparent every day. Despites assurance to the contrary, the orange crop has been greatly lessened by the Florida frost; Texas peaches will get a set back even if they are not greatly damaged, and Southern truck of all kinds has been made scarce throughout the northern part of the country by reason of the extent of the injury from the frost.

These points cover the main situation in respect to the weather influences upon what might be called the spot goods in relation to canned goods. We may yet have to hear of unusual damage to certain crops pertaining to the industry. It will be no damage, however, for green peas to be delayed possibly a month later than usual, for it appears since mechanical arrangements have made it possible for the agricultural sections to go largely into the pea packing business that the great West and especially the Northwest has been learning to pack green peas by machinery at the expense of all pea packers. This matter of learning to pack peas is something very important to the old established houses and to the public in general, and we have probably gotten through the first serious lesson during the past few years. The price of learning to pack peas is paid not only by the learner but by all who put up this first and most excellent article of the season. Green peas are undoubtedly suffering in value to-day from the large amount of "learner" peas that have been going onto the market for two or three years past. These peas are undoubtedly good to eat, nutritious and wholesome, and at the very low prices must delight the heart of the average boardinghouse keeper, but they do not look well, they do not cook well, often being overcooked anyhow, and the deficiencies in them are so palpable that it offers a very strong argument to bearish buyers to compel the cutting of prices and as the label is always up to the finest quality of printing and claims, they serve the purpose of breaking the price of all peas on the market.

But peas have little to complain of when we remember that

tomatoes are even in a worse condition than peas so far as the market is concerned. The whole list of canned foods in fact appears to be posing before the people of the United States as desirous of appearing cheaper than the article out of tin, and if the market keeps on in its depressing condition for a few years longer the population of the United States will be able to live cheaper in the winter than in the summer, when the new goods are in season.

Whilst the market still continues listless and prices very low, indications are very strong at present that there will come a change over the spirit of this dream; the variation on which always follows when profit disappears.

One of the serious considerations at present is in respect to pineapples. If the January and February frost reaches the Bermudas and Jamaica to the extent reported by the Associated Press, there is very great danger of the pineapple crop being materially lessened; the real evil effects not becoming apparent for about sixty days yet. This would be a disaster, for pineapple packing is steadily increasing every year, and yet the demand is so steadily keeping pace with it that it is the most steady article on the list of canned goods.

By the 22nd of this month the statistical winter season should cease; yet, although the sun is gaining some power, we are only being treated to the mildest kind of a thaw with frosts every night.

The staple articles of canned goods are as yet far behind the season for placing futures heavily; and whilst one or two States have managed to get considerable orders for corn, it is still a fact that the amount of futures placed for green corn is small compared with what it should be.

Tomatoes are in about the same condition in respect to future as is corn, neither packer nor buyer seems inclined to dip into be offered here in March at 62½c. per dozen less 1½, but that is the contracts on them of any sort. They are waiting for the market to harden to at least a known price that will cover first cost, and this is quietly but very slowly progressing with the closing of winter and the reported injury to truck crops.

It is an unheard of thing, however, for standard 3-lb. tomatoes to quotation for standard tomatoes to-day. The peculiar situation of the whole schedule is the utter absence of variation in quotations. The only items to notice this week as having changed at all are peeled gallon pie peaches in this city, which have advanced about 20c. per dozen, and string beans, which are quoted higher by about 5c. per dozen in New York. Baked beans are also higher to about the same extent. But beyond these quotations the market could almost do without brokers.

Peas seem to have no life in them whatever and apparently get no marked attention from anybody. The average amount of acreage will be put in, judging by the sales of seed peas, and we believe more care will be given to the packing this year than last year in an effort to enhance values.

All reports from California indicate that they will have a good fruit crop out there, and it is interesting to note that the pack of asparagus will probably be heavier than last year. It will be remembered that Bouldin Island asparagus, the largest source of supply, was utterly destroyed last year. It will not be recuperated this year, however.

Tin cans from all sources of supply remain unchanged in quotations. Solder has been reduced ½c. per pound on the week, and is now quoted at 16c., 17c. and 18c. according to quality. Pig tin also shows a slight decline, and the figures are not 28.95 to 29.25 on both kinds.

Canners' metals can be found on their regular page.

Now is the time

To look up that machinery which you will not use next season, and exchange it

FOR CASH

by advertising it in the "Want Columns" of THE TRADE. This method will cost you but little, and yet will bring direct results. Do not delay. Look the matter up now and send it in to us.

THE TRADE, Baltimore, Md.

QUALITY and QUANTITY, Fair Treatment, with Dependable Deliveries—AMERICAN CANS

American Can Company,

BOWLING GREEN BUILDING,

NEW YORK.

Sales Office for Territory Including New York, New Jersey and New England.

New York Market

Reported by Special Correspondent. Market Conditions, Changes and Outlook.

February was better than January in the canned goods trade and closed with a promise of still better business to come. Inquiries for all lines are increasing. Some of the leading varieties are firmer and higher and there is a better feeling generally in the trade. Most holders are indisposed to allow concessions from established prices, excepting possibly to clear up some odds and ends, and taken all together the opening of the first spring month finds the market in a better condition than it has been for a long time, possibly better than it has been since the close of the last packing season.

Beans.—More activity was reported in beans at the close than in almost any other variety of vegetables. The market is stronger and higher, the improvement being attributable to the smallness of supply. Baltimore advices report the market 10c. higher. String beans are quoted at 57½ to 60c., f. o. b. Baltimore. Baked beans are firmer, with a 10c. advance and are quoted at 65 to 67½c., f. o. b. Baltimore. The reason assigned for the advance is increased demand, coupled with higher cost of raw material.

Tomatoes.—No important sales of standard Maryland 3s were reported and the situation remains substantially as given last week. It may still be possible to pick up comparatively small and scattering lots of standard 3s at 61½c., f. o. b. Baltimore, or the country, but most brokers claim to be unable to offer anything below 62½c., f. o. b. Practically no interest in futures has been manifested. A few cars have been sold at 65c., f. o. b. factory, but so far as reported this covers the transactions in futures.

Corn.—The situation is still unsatisfactory. There is almost no demand for futures. Spot goods are neglected, and under pressure to sell the market is weak. No offerings of spot Maine corn are reported, and supplies of spot state goods are reported light. There appears to be an abundance of Western and Southern goods, some of which is offered as low as 47½c. for the former and 50c. for the latter. Quotations range up to 60c. The wide variation in price represents an equally wide variation in quality.

Peaches.—Considerable inquiry has developed for California peaches, but with practically nothing offering from first hands, and jobbers' stocks down to the minimum, business is at a standstill and prices are advancing.

Apples.—Gallons are held steady, excepting occasionally, when a holder will shade his quotations a few cents to make a sale. New York goods can be bought for $2.00, which is 15c. below last week's inside figures. It is understood, however, that the supply at this price is small.

Blackberries.—An increased demand for blackberries was reported, but no quotable change resulted.

Salmon.—Increased jobbing demand for red Alaska is reported, principally from a distance. Local dealers are not buying extensively at present. Reported sales aggregated a number of cars from spot stocks at a price range of $1.17½ to $1.23½, as to brand. Small sales of medium red were reported at $1.07½. Local buyers are showing a little interest in pink, the stock of which in this market is closely controlled. As a result of the improvement in demand firmness has increased.

Sardines.—The market is firm and prices are unchanged, but movement is quiet and sales largely confined to actual requirements.

Lobsters.—No particular change is reported. The supply is light and prices are steady at $3.40 to $3.60 for 1-lb. flats and $1.75 to $1.85 for halves.

HUDSON.

WANTED—A first class processor or superintendent to take charge of a new factory being built this season. Must be thoroughly competent to set up and look after the latest machinery, also can making. Must be able to pack all kinds of fruits and vegetables. Would give preference to a man posted in jams, jellies, catsups and poultry. Must be first class with help and strictly temperate. State age, experience and salary expected; give references. Address, W. A. Carson, Belleville, Ontario, Canada.

QUALITY and QUANTITY, Fair Treatment, with Dependable Deliveries—AMERICAN CANS

American Can Company,

CHICAGO.

Sales Office for all States Between Ohio and Utah, inclusive.

American Apples in Europe.

[From United States Consul Swalm, Southampton, England.]

The reports from local markets as to the condition of the pack of American apples put on the English market are exceedingly creditable to the packers. It is seldom that the standard varieties popular in the English market have turned out so much in favor and to the taste of the buyers, the fruit being of that firm mold and solid condition generally required in this market.

In 1903 the enormous amount of 11,000,000 bushels of American and Canadian apples was old in the English market, and from present appearances that record will be nearly, if not quite, equaled from the crop of 1904.

There are several fine varieties of English apples produced in a small way in local orchards, which it would be well to test in the more temperate zones of the United States, for they are a very superior fruit in flavor, are long keepers, of fine size, and of most inviting color. However, quoting an English authority, "The American fruit grower knows how to attract the purchaser by uniformity in size and quality in a way which English growers have hardly begun to learn. And so, in the big towns, the English product hardly finds one purchaser at 2 pence (4 cents) a pound, where the American fruit finds ten at double the price."

There has been very little change in the market methods touching apples in a local way in the past quarter of a century. I have observed these methods personally in 1878 and in the past two years, and so they continue.

Under date of January 28, 1905, United States Consul-General W. R. Holloway, Halifax, Nova Scotia, states that the total apple shipments from Atlantic ports for the week ended January 21, 1905, were 93,961 barrels, against shipments in the corresponding weeks, 1904 and 1903, of 77,069 and 44,478 barrels, respectively. The shipments from the various ports for the week ended January 21, 1905, and for the period since the 1904-5 season began compared with the corresponding period in 1903-4 were as follows: Week ended January 12, 1905, 93,961; season of 1903-4 to January 21, 1904, 2,817,287; season of 1904-5 to Jannary 21, 1905, 1,919,167.

A National Law Necessary, Says Dr. Wiley.

"The effort to secure the passage of a national pure food law is not to restrict trade, but to take away that right to deceive the consumer which most manufacturers hold to be the very life of their business," declared Dr. H. W. Wiley, chief of the Bureau of Chemistry of the United States Department of Agriculture, before a meeting of the Philadelphia Retail Grocers' Association.

Continuing, Dr. Wiley said that "Almost every state has its pure food laws, and they all differ in standard of purity, form of labeling and penalties. All this confusion and inequality would be abolished by the passage of a national law that would require uniform standards, labels describing the adulteration and prescribing penalties and the enforcement thereof. I would not prohibit the sale or use of any article now made. I am a champion of oleomargarine, and would remove the tax upon it. I am a friend of glucose, and of every healthful food product, but I want them properly labeled. Apple juice is a good thing, but it has no right to masquerade as strawberry jam. I like a drink of whiskey, but when a man sells me a mixture of raw alcohol, prune juice and caramel from a barrel stamped 'Rye Whiskey,' then he is deceiving me, and I want the Government to stop that deceit. Adulteration of food products is not one of the lost arts, and the physical well being of the consumer, as well as the honesty of trade and morals of the manufacturer, demand not the abolition of such productions, but that they be honestly labeled."

American Can Co. Dividend.

New York Feby. 28.—The American Can Company today declared the regular quarterly dividend of 1¼ per cent. on its preferred stock payable April 1. Books close March 20, and will remain closed for the annual meeting. which will be held April 25. The directors at their Metting to-day voted to reduce the number of directors from twenty to fifteen. This proposition will be submitted to the stogkholders for ratification at the annual meeting.

SOLE AGENTS IN THE EAST FOR

The Sprague Canning Machinery Co.

"Hawkin's" Continuous Capper,
"Jersey Queen" Filler,
Model "M" Corn Cutter,
Corn Cookers, Silkers,
and all
MACHINES FOR CANNING PURPOSES.

A 608 page Catalogue for the asking.

GEO. E. LOCKWOOD, 308 CHESTNUT STREET, Philadelphia, Pa.

If it is used in a Canning Factory I Sell it.

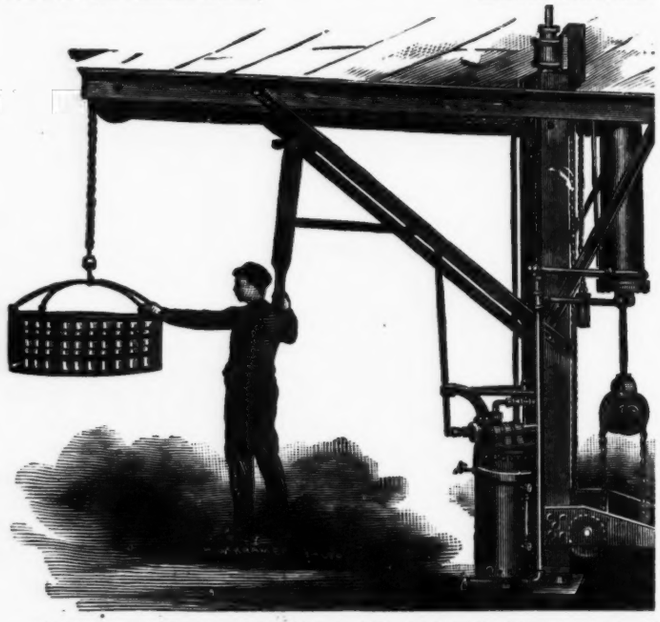
Cans, Shooks, Solder, Crates, Climax Flux, "Lockwood" Gas Machines. Tools, and Etc., Etc.

Dont worry, ask me, I'll get it for you.

SECOND HAND CANNING MACHINERY.

My Motto:—
The Buyer Must be Satisfied.

GEORGE W. ZASTROW,
MECHANICAL ENGINEER,
1404 to 1410 Thames Street, BALTIMORE, MD.



The Crane here shown is entirely of iron and steel, put together in the strongest possible manner, which, combined with its simplicity, reduces the liability to get out of order to the minimum. The consumption of steam used as an impelling force is very small making it very economical. To all the above may be added, one man can operate it, having control of the article hoisted and the crane. The control, by means of the shifter handle, is absolute in raising, lowering or stopping the goods at any desired point. Hand power can be attached when desired, at a small additional cost, thus adding another desirable feature. Can refer to Wm. Numsen & Sons, Baltimore; Gibbs Preserving Co., Baltimore; C. E. Sears & Co., Circleville, O.; Buckeyestown Canning Co., Buckeystown Md.; Wm. Grecht & Co., Baltimore; W. W. Boyer & Co., Baltimore; T. J. Meyer & Co. Baltimore; Greenabaum Bros., Seaford, Del.; B. F. Shriver & Co., Union Bridge Md. Smith Yingling & Co., Westminster, Md.; Dunbars & Sons, New Orleans; Barnard Canning Co., New Orleans; Sciota Canning Co., Ashville, Ohio; Monocacy Canning Co. Frederick, Md.; Sac City Canning Co., Iowa; Salisbury Bros., Ridgely, Md.; F. & J. J. White, Williamstown, New York; Ross Bros., Seaford, Del.; Geo. W. Stradley, Laurel Del.; The John Boyle Co., Baltimore; David Reis, Milford, Del., and others.

Those
Who have once used
The Virginia Cans
Continue to use them.
This
Is on account of
Their Superior Quality.
Our
Largely increased capacity
And fine shipping facilities
By the main trunk lines
Enable us to make
Prompt deliveries to all
Our friends, old and new.
In
Writing for prices
Let us know how many
You will need.

Virginia Can Company.

Buchanan, Virginia.

Jobbers' Views

Conditions as Observed by Leading Grocer Journals of Various Sections and Their Comments.

New York.

California packers are not booking orders for asparagus, although the prices for 1905 pack have been published this week by the California Canned Fruit Association, for the orders taken in advance have been far in excess of the quantity that can be packed, as was foreshadowed in our review of last week. Mammoth is quoted above last year's opening prices, while others show no change. We quote, in 2½ lb cans: Mammoth white, peeled, $4.25; do do, unpeeled, $3.25; do green, peeled, $3.85; do do, unpeeled, $3.00; large white, peeled, $3.50; do do, unpeeled, $2.65; large green, peeled, $3.25; do do, unpeeled, $2.50; medium white, $2.25; medium green, $2.15; small white, $2.15; small green, $2.05; small white, 1-lb cans, $2.30; do green, $2.20; soup tips in 3-lb cans, $1.60; in gallons, $4.50. Corn is easy for common standard, of which the supply is large, and futures are not selling with any freedom. Tomatoes are very gradually losing the weakness that has characterized them all winter, and 62½c f. o. b. is now about the limit for No. 3 standard Maryland. Demand is rather more perceptible in Baltimore than a week ago. Peas are dull. Beans are showing slightly more animation. Spinach is selling better in Baltimore. Peaches are quiet. No change in gallon apples. Salmon is not feeling any pre-Lenten demand at present, and is less active than a week ago. Market is firm. Sardines are statistically strong and actually quiet and steady.—*Merchants' Review.*

Chicago.

Tomatoes are firmer, with packers in Maryland and Baltimore holding, in some instances, at an advance of 2½ cents a dozen. As demand is good and the weaker holders about sold out, a moderate advance is expected to come with the early spring jobbing demand. Two-lb. tomatoes are very firm, owing to scarcity; the pack having been small last season. Corn, spot, is unchanged; future corn is still selling at the opening figures. Maine canners have already sold up their estimated 1905 pack. Peas, old goods, are steady, but prices are low and they are going into consumption. Fine qualities are scarce and firm. Future peas are being taken up well by the trade. Canned peaches are firmer on account of scarcity, both Eastern and California varieties being in small supply now. Other canned fruits, especially apples and apricots, firm and in good demand. Higher prices are expected in the spring. Canned salmon is selling freely for this time of year. The market has a higher tendency, owing to the fact that the supply of salmon in packers' hands is not large, and it will be months before any new goods are available. Sardines are steady and in fairly good demand. Cove oysters are in demand also, and at firm prices. Canned lobster is scarce and firm.—*Grocers' Criterion.*

Philadelphia.

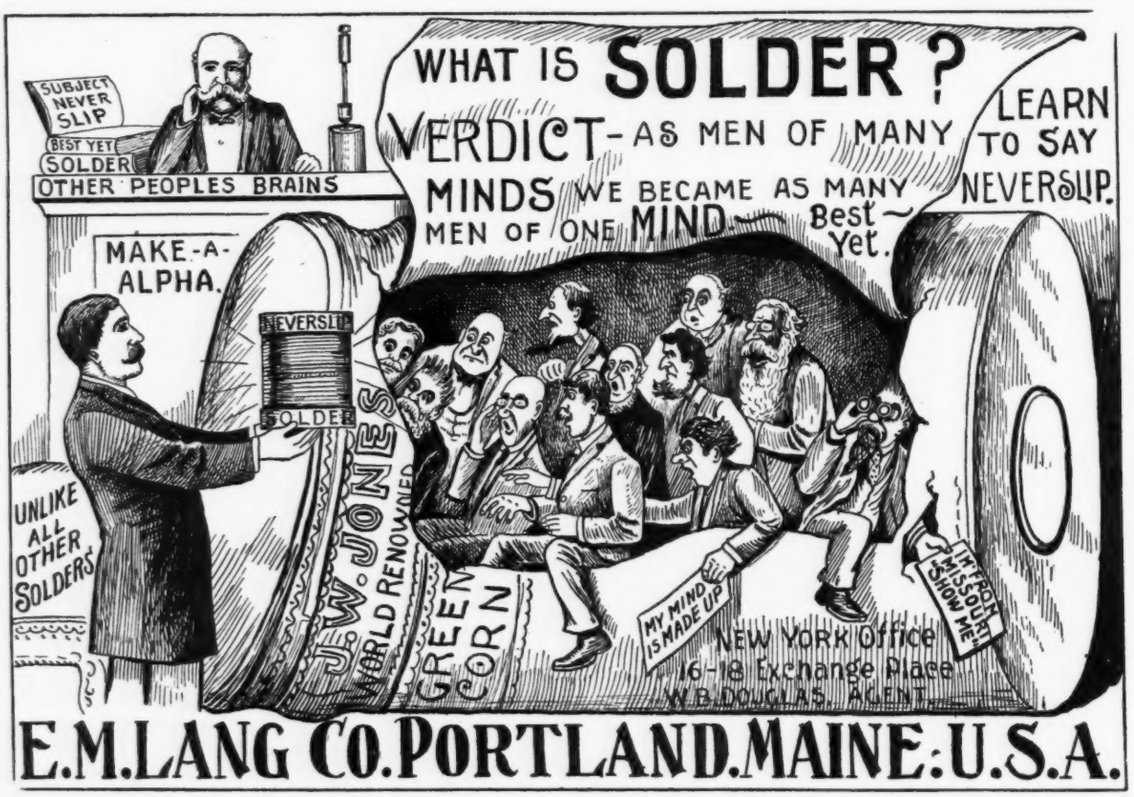
There is a little stronger feeling in tomatoes, though no actual advance. It is much more difficult, however, to get stock at the price prevailing a few weeks ago. The demand is still very light. Spot corn is quiet at unchanged prices. The tendency is still weak, however. Business in future corn has become quiet. In Western futures the business has been very light this year. Peas are in good demand, chiefly because good peas can be bought so cheap. Good lines are getting closely cleaned up, however. Stocks of peaches are so small that they are hardly worth quoting. California canned goods are unchanged and quiet. As reported elsewhere, the California Fruit Canners' Association has named prices on new California asparagus during the week, some grades being unchanged from last year, and some 15 to 25 cents higher. The Baltimore canned goods line is unchanged and in light demand.—*Grocery World.*

Boston.

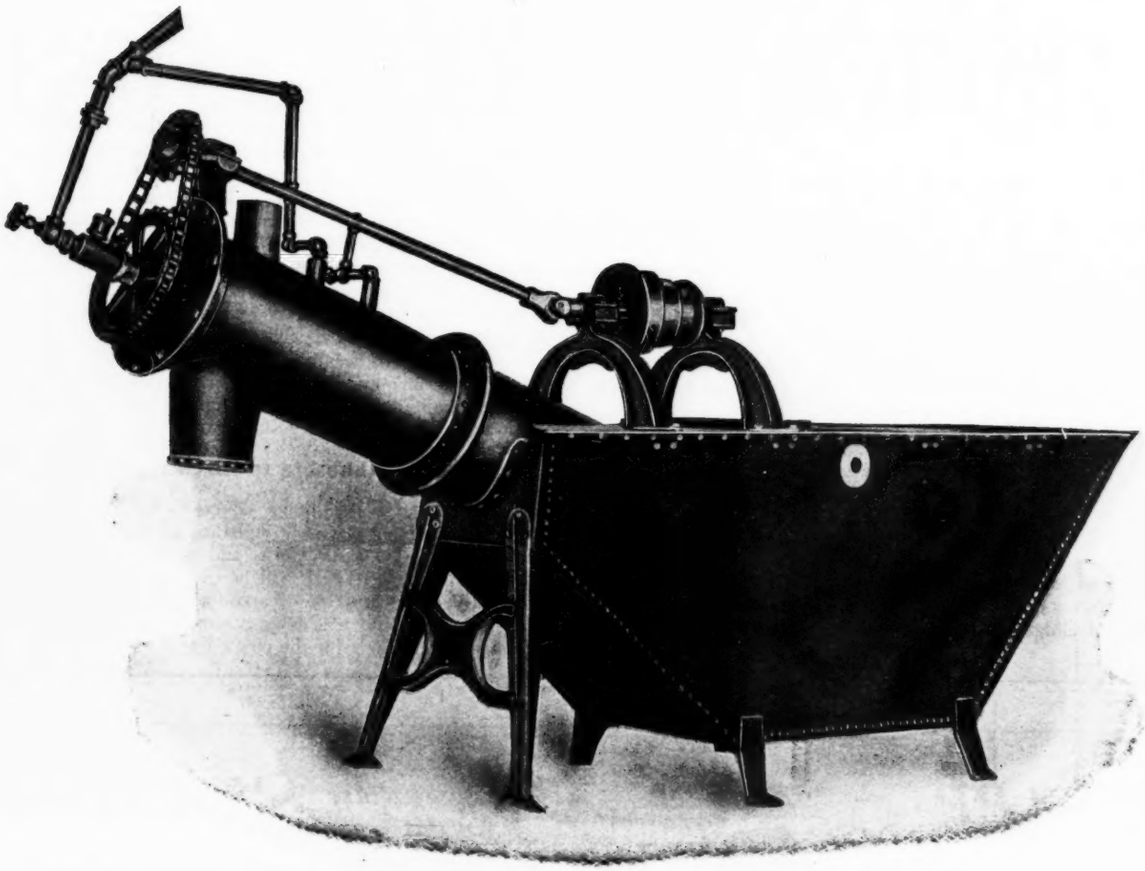
The demand for spot goods at this season is fairly good. There is quite an active demand for spot peas, corn, and especially salmon.

A large percentage of future Maine corn business is done. Some of the packers have withdrawn offerings from the market, while the few that remain are still offering at the opening prices.

Very little business has been done in New York State goods, but within the next thirty days all the jobbers, probably, will place their orders.



Tomato Machinery.



Baker's Improved 'Power' Tomato Scalder.

This is a combined Washer and Scalder. Scalding is done with live steam.

Best Method. Saves the fruit.

WE MAKE A FULL LINE OF TOMATO CANNING MACHINERY, INCLUDING SCALDERS, FILLERS, EXHAUSTERS, ETC.

Sprague Canning Machinery Company,

DANIEL G. TRENCH & CO., General Agents,

42 RIVER STREET, CHICAGO ILL.

California spot canned fruits are well cleaned up, and the market is firm.

Lobsters and clams, spot, are both very scarce.—*New England Grocer.*

Montreal, Canada.

Prices unchanged. Stocks moving slowly. Canned apples have a fair demand, as also canned fruits of all kinds are being asked for and the approach of Lent will liven up trade in these lines.

Toronto, Canada.

Canned goods have tended a little to the quiet side during the week under review, both vegetables and fruits selling in only fair quantities. There is very little to feature in the markets, and prices continue unchanged.—*Canadian Grocer.*

London, England.

SALMON.—The market for British Columbia is unchanged, whilst a considerable business has been done in Alaska at previous rates. The arrivals include the *Earl of Dunmore* with 15,075 cases, and the *Naiad* to Liverpool with 3,100 cases.

LOBSTERS.—There is no fresh feature to report in this market, but a firm tone prevails.

SARDINES continue in fair demand, and the market remains very firm. Reports of the fishing in Portugal do not indicate any improvement. The *Miguel Saenz* has brought 911 cases, the *Lusitania* 2,094 cases, and the *Navarre* (the last-named to Liverpool) 787 cases.

MEATS.—There is a satisfactory business passing, and prices have advanced, and the market is firm at the higher rates now ruling.

Liverpool, England.

FRUITS are a quiet market. In pines there is a fair business doing at unchanged prices. The *Earl of Dunmore* has brought 93,408 cases fruits, and the *Naiad* 82,285 cases, and the *Candia* 755 cases pines.

SALMON.—Market continues exceedingly firm. Best salmon in short supply and higher prices are being asked. Halves are scarce, and there is more inquiry for best one pound talls. There appears to be a stronger feeling in Alaska, and rather higher limits are being made.

SARDINES.—Good grocery ¼s are in demand, especially those in tomatoes, which are inclined to be scarce.

FRUITS steady, but rather quiet. Pineapples are stronger.

MEATS continue good.

RABBITS in better inquiry.—*Grocers' Gazette.*

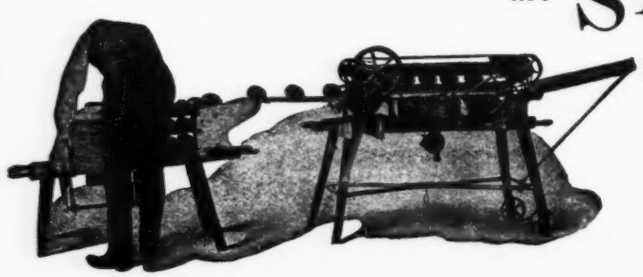
Salmon.

A bitter fight is being waged by independent fishermen at Olympia against the salmon canners who want a law requiring a closed sockeye season in 1906 and 1908, in which British Columbia will concur by order in council. There is much to be said in support of both contentions, but the opponents of the closed seasons must remember that the parent stream of the sockeye is the Fraser, and that if concurrent legislation is not adopted at this Legislature it is almost a foregone conclusion that British Columbia will not again try to protect the sockeye industry outside of their own interests by concurrent legislation. They, too, have been responsible for the present condition by needless slaughter and waste of the fish, but they can revive it within their own waters by liberal use of hatcheries. What can be done in that line on the American side is at present a theory. Should our hatcheries' outputs go to the Fraser, then the fishermen would have to permanently drift to other occupations instead for two seasons, which is confessedly a serious matter for them. The sockeye industry and its permanence must be considered above individual losses, and because the canners would profit and desire the closed seasons when they would lose the least, is not a sufficient reason for saying that their contention is not deserving of serious consideration. Because they have large amounts invested is no reason for overlooking the possibilities of the extinction of the sockeye industry in American waters.

Minnesota to Post Illegal Foods.

Dairy and Food Commissioner E. K. Slater announces that he will hereafter issue weekly bulletins, giving lists of all food articles found illegal by the chemist, and stating what is the adulteration or coloring used. These will be given out for publication. He will discontinue the practice of arresting and fining retailers for carrying the goods, and will adopt a policy of publicity, to acquaint dealers and the public with the character of the goods they buy.

KNAPP Labelers and Boxers are STANDARD throughout the World.



Indianapolis, Ind., Dec. 16, 1904.

Fred H. Knapp Co., Chicago.

Gentlemen:—Replying to yours of the 13th inst., we are constantly using several of your Labeling Machines and Boxers, and are pleased to say that the results are entirely satisfactory.

Yours truly,

VAN CAMP PACKING CO.

Hamilton, Ont., Dec. 15, 1904.

The Fred H. Knapp Co., Chicago.

Dear Sirs:—Re Labeling Machines. We are now operating 29 factories, and we have from one to two of your Machines in each factory, and are very much pleased with them, especially the ones you turned out last year, which have had some improvements made on them, and we think them almost perfect. We would gladly recommend these to any one requiring Labeling Machines.

Yours truly,

CANADIAN CANNERS LIMITED

D. Marshall, Gen'l Mgr.

BERGER, CARTER & CO.
PACIFIC COAST DEALERS,
150 Beale Street,
SAN FRANCISCO, CAL.

The Fred H. Knapp Co.

80 WABASH AVENUE——CHICAGO.

EUREKA EUREKA

OUR LINE OF

EUREKA CANNING MACHINERY

IS THE MOST COMPLETE IN THE WORLD—IT INCLUDES, AMONG OTHERS,

The Eureka Green Pea Grader,

The Eureka Green Pea Cleaner,

The Eureka String Bean Grader,

The Eureka String Bean Cutter,

The Eureka String Bean Filler,

The Eureka Tomato Pulper,

The Eureka Corn Husker.

MODERN AND UP-TO-DATE IN EVERY DETAIL.

IRON-CLAD GUARANTEE ACCOMPANIES EVERY SALE.

THE RESULT OF YEARS OF EXPERIENCE.

The S. Howes Company,
(INCORPORATED)
Silver Creek, N. Y.

EUREKA EUREKA

A COMPLETE COURSE IN CANNING.

Being a Thorough Exposition of the Best Practical, Scientific Methods of Hermetically Sealing Food Products in the Fruit and Vegetable Line

By an Expert Processor and Chemist.

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PRESERVING.

Pears—Select hard pears, peel, cut in quarters or eighths; remove stem and core, place in kettle, cover with cold water, and cook until tender; then add one hundred pounds sugar for each hundred pounds pears; add to kettle and cook until syrup marks 33 degrees. Cook sort pears same as peaches.

Pineapple——Peel, cut out all eyes and cores, cut in pieces of desired size; place in kettle with equal weight of sugar and cook very slowly until syrup marks 33 degrees.

Plums, Damsons, Gages, Etc.—Stem; place in kettle, and for each one hundred pounds add one hundred pounds sugar and two and one-half gallons water; cook until syrup marks 32 degrees.

Quinces——Select ripe quinces; pare, core and cut into pieces of suitable size; place in kettle and cover with cold water; bring to a boil, then draw off water, cover again with cold water, and bring to a boil; then proceed as above directed and cook syrup to 33 degrees.

Raspberries—Cap and clean the berries, place in kettle with an equal quantity of sugar, bring slowly to a boil, and cook syrup to 33 degrees.

Strawberries—Same as raspberries.

Tomatoes, Green — One hundred pounds green tomatoes; three dozen lemons; fifty pounds sugar; one-half pound green ginger root. Slice the tomatoes, slice the lemons and remove seed; slice the ginger thinly; place the water in kettle and add all the other ingredients; turn on steam and cook slowly until syrup marks 32 degrees.

Tomatoes, Ripe—One hundred pounds ripe tomatoes, two dozen lemons, one hundred pounds sugar, one-half pound ginger root. Select very small, firm, ripe tomatoes; scald and peel; slice the lemons and remove seed; slice the ginger thinly; place all in kettle and cook gently until syrup marks 33 degrees.

Tomatoes, Yellow—Same as ripe tomatoes.

Watermelon Rind—Same as citron.

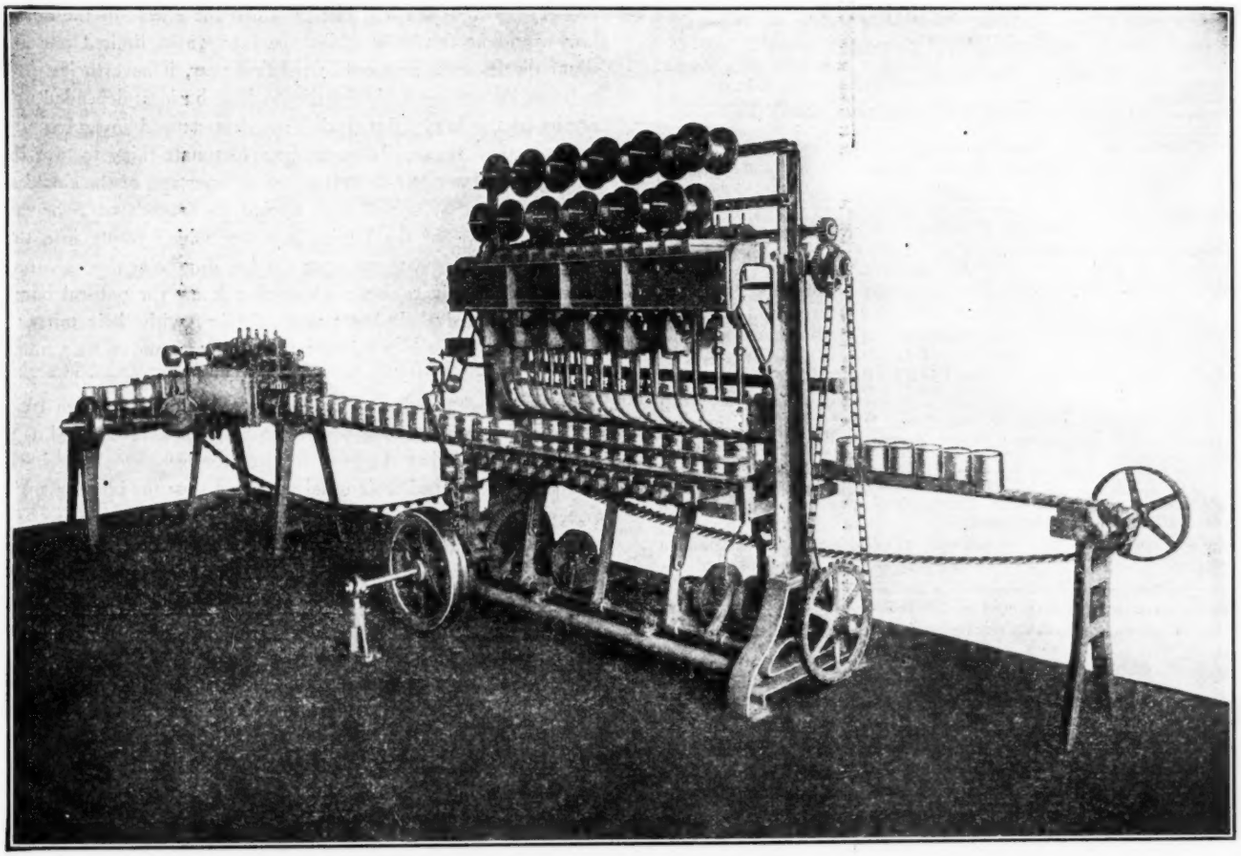
APPLE JUICE.

Apple Juice is the "thickener" used to improve the consistency and reduce the cost of pure sugar and fruit goods and with an admixture of glucose is the base of all "compound" jams, jellies and preserves. Under normal conditions it is obtained most cheaply from dried or evaporated skins and cores, turned out as a by-product by nearly all concerns evaporating apples, and is termed apple waste, or simply "waste." As the rule, the further north, or the greater the altitude the apples are grown, the greater the jelling power they possess. Sour or tart varieties of apples, harvested before they are entirely ripe, contain this principle in a more readily available state to a greater extent than sweet apples. Juice made from the waste of sweet or over-ripe fruit may be improved or developed to a certain extent by adding, in the kettle when boiling down, a small quantity of jelling acid, or old jelly. The lighter and brighter the waste, the lighter and brighter the resulting product. The finer and firmer the flesh of the waste, the clearer will be the product. In purchasing waste preference should be given to that recently made and containing a fair proportion of peelings from light colored varieties of apples; the cores and the flesh side of the skin to be as little discolored as possible and altogether presenting a bright, clean appearance. When a portion of waste is soaked in cold water for a period of 12 hours the pulp should remain firm, and not become soft and mushy. A little experence will enable one to distinguish the difference between waste made from properly ripened and that from over-ripe fruit. It is very difficult, if not impossible, to economically make clear, brittle, sharp-breaking jelly from over-ripe waste. When waste is received at the factory sample it thoroughly and if it does not run with a reasonable degree of uniformity either remove it from the packages and mix, or the packages containing the same grades be placed together and the cooker be charged with the different lots in proportion; do this in order to have the juice run uniformly for as long a time as possible.

When installing a plant it is advisable to provide cookers and press rather in excess of the proposed capacity of the plant; the initial cost is but little more and, if at any time found necessary, the setting up of additional kettles will greatly increase the output without the delay and extra cost involved in replacing the press and cookers.

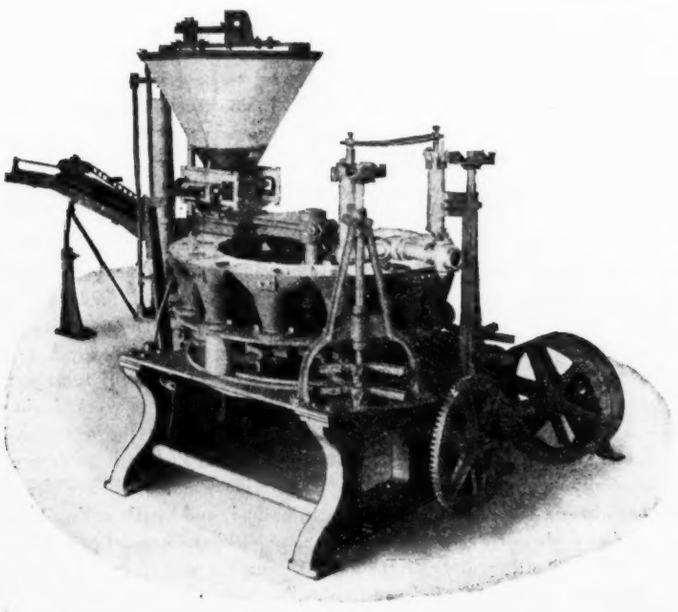
There are various methods of cooking waste among which may be mentioned the diffusion process, a modification of the method used to extract sugar from cane and beets. This produces a fine juice but is a complicated process requiring cumbersome and costly apparatus with close attention to make it at all successful. Vacuum pans, while they turn out a good, clear juice and do not occupy so much room, are also costly and require skilled attention. The steam percolation system, whereby the soaked waste is placed in a conical copper percolator and the juice forced out under steam pressure, is open to objection on account of cost and the danger of "burning" the juice if a pressure of 10 lbs. is exceeded, which is quite likely to happen if the operator gets in a hurry. Probably the best method is the one employing a cylindrical horizontal, copper boiler, slightly elevated at one end (say 1 ft. for a 6 ft. boiler) and containing perforated pipes inside to admit steam; at the lower, or discharge end place a 4 in. quick discharge valve at the lowest points, and at the top of the highest end place a large man hole with cover and clamps similar to a retort. A safety valve set at 10 lbs. must also be attached, and this pressure never exceeded. The process usually adopted is the open tank system where the waste is cooked with either open or closed coils in the bottom of wooden tanks. The closed coils will turn out a clearer juice than perforated coils but are somewhat slower. Whichever system is adopted it is advisable to have two cookers, each with sufficient capacity to load the press, this being far preferable to one large cooker. There is always a difference in the jelling power and clearness of the juice which drains away and that which comes under pressure and if possible the entire pressing should be run into the juice tank before any is drawn in the kettles. The amount of water used in cooking waste may be varied from one gallon to one-half gallon per pound of waste, depending on the style of cooker and the use to which the juice is to be put. Of course the larger the amount of water, the more thoroughly the waste is exhausted and the easier to run out of the cooking tank on press, but this is counterbalanced by the extra time and steam required to reduce the juice to the jelling fruit. The proprtions generally employed in the open tank with closed coil is a charge of 100 lbs. waste to 100 gals. water; with open tank and perforated pipes is 100 lbs. waste to 80 or 90 gals. water, depending on the temperature of the water, the idea being to finish the cook by having 1 lb. waste to 1 gal. water; place the waste in the cooker, and add the requisite amount of water, allow to soak for the longest convenient period, then crack steam valve so it will heat up very slowly, when hot turn on full steam pressure and bring to a violent boil, cook for one hour, after which turn off steam and press. When the closed boiler is employed use 200 lbs. waste to 100 gals. water; place waste in, then add the water and soak, bolt down man hole, turn on steam and bring gradually to a pressure of 10 lbs. and hold there for 45 minutes. When the cookers are charged and allowed to soak over night, or for several hours, a less period of boiling may be given, cooking until the skins and pulp are thoroughly softened and done but not cooked to a mush. For fine, light colored goods, if you have no juice made from fresh stock or apples, make juice by the same process from evaporated apples chops or cuts if they can be procured.

AYARS CONTINUOUS CAPPER



Absolutely positive can feeder and spacer. Has a perfect Wiper which will wipe clean. The aciding device puts the flux or acid on just where required, and only when can is in position. Positive solder feed, direct from spools, and only when cans are in position. Specially constructed Steels, requiring little gas to heat. Caps held down continuously from the time the steels are lifted until the next row is soldered, thus insuring a perfectly cooled joint. Capacity, 4,000 to 4,500 cans per hour. Readily changeable for different sizes or heights of cans.

Each machine is furnished complete with automatic feeder, wiper, aciding machine, automatic capper, can counter, tipping chain, counter-shafts complete, and duplicate steels. Sold guaranteed satisfactory to purchaser.



AYARS
ROTARY PEA FILLER

Will fill all grades and sizes of peas without mashing or clogging. Amount of peas put in each can may be vaaried as desired while the machine is in motion. Will brine accurately, with no waste, and only when cans are in position. All cans filled exactly alike. May be used as a briner for beans or other goods.

Capacity, 2,000 to 5,000 cans per hour.

Send for Catalogue.

Ayars Machine Co.,
SALEM, N. J.

THE TRADE.

PUBLISHED EVERY FRIDAY BY

THE TRADE COMPANY.

INCORPORATED.

E. S. JUDGE, - - - - - - President and Managing Editor.
A. I. JUDGE, - - - - - - Secty.-Treas., Asst. Editor.

Office: No. 5 West Pratt St., Baltimore, Md.

THE TRADE is the *only* paper published exclusively in the interest of the *Canned Goods Packers* of the United States and Canada. Established in 1878.

TERMS OF SUBSCRIPTION.

Payable in advance on receipt of bill.

One year,	$2.00
Six months,	$1.00
Foreign,	$3.00

ADVERTISING RATES.—According to space and location.
Make all Drafts or Money Orders payable to THE TRADE CO.
Address all communications to THE TRADE CO., Baltimore, Md.

Notices of *Hands Wanted* or *Situations Wanted* will be inserted free for paid annual subscribers; other parties will be charged 20c. per line each insertion.

All subscriptions not ordered discontinued are considered to be enewed, and bills will be sent for same.

Postage stamps above the denomination of 2c. are not wanted in remittances.

Packers are invited and requested to use the columns of THE TRADE for inquiries and discussions on all matters among themselves pertaining to their business.

Business communications from all sections are desired, but anonymous letters will be ignored. E. S. JUDGE, Managing Editor.

Entered at the Postoffice, Baltimore, Md., as second-class mail matter.

BALTIMORE, FRIDAY, MARCH 3, 1905.

One year ago this month, when the great fire of Baltimore destroyed nearly all the business establishments of this city, the one great line of business which escaped was that which is located in Canton and Canton Hollow. Canton is the local title for the Eastern-river section of Baltimore City, lying along the Patapsco River and mainly given up to the canning business. Whilst, however, the oyster business escaped the flames of a year ago, it looks this year as if the winter's frost had prettly nearly succeeded in causing as much ruin to it as the first might have done. Unless we are very much mistaken the winter of 1904 and 1905 will go down in the local oyster history as one of the most remarkable and severe in any annals. It is important in two ways, both financial. It has been an exceedingly severe and trying winter upon those who depend upon the oyster business of the Bay for their livelihood; many of them having found it almost impossible to obtain sufficient employment from the oyster craft to sustain life. Possibly there may be cause for congratulation that the extent of the oyster business has so considerably diminished in the last five or ten years, or there would have been a very greater number of men, left entirely dependent upon the chances of charity, from the almost complete stoppage of the oyster catching. That is the immediate and distressing side of the case.

The business financial loss can best be appreciated by showing the condition of the oyster market from the tie-up caused by Jack Frost. For the past month bulk oysters, known as "Steam Stock" have been selling at a dollar and thirty cents per bushel, when any cargoes got up that were not taken by shippers in the shell. When it is known and remembered that steam stock used to sell in this city at thirty-five cents per bushel during the cove oyster season, the famine in raw oysters can be appreciated by the knowledge of this very rise in price. In other words, this winter the houses which usually work on steam stock to produce "cove oysters" have been paying four times the price which they ordinarily paid for their raw stock.

It therefore stands to common reason, that two things are certain to supervene from this condition. There will be extremely low supply of "cove oyster" stock when the dredging season ends about the middle of March, and whatever stock is in hand will have cost very nearly four times the usual figure.

This year is the first one in which the effects of the new oyster law would be felt, and whilst the law was a limited one and but slight results were expected in the first year, it nevertheless promised to be an interesting study for those whose business depended upon the results of the law. But Jack Frost has stepped in and spoiled the entire study. It may, however, be a fortunate thing to give the oysters even a winter rest as well as the summer rest of the closed season. It is a matter of record that during the month of February, the tongers in some of the Peninsula rivers which empty into the bay, have pulled their boats out upon the ice, dug holes through the arctic crust upon the river, above where they knew the natural bars were, and have loaded their boats upon the ice, with their tongs. This complied with all the requirements of the law, and quite a number of tong men made a living in this way, running an average of about one seventy-five per day. Not only have the dredgers been frozen up in the ice without cargoes, rendering it thus possible as well as useless to come to town, but the great mass of the bay steamboats have been compelled to suspend their usual trips and thus the large quantities of oysters which usually came to the city in barrels by these routes have likewise been lacking and we have thus had almost a famine of oysters right here at headquarters. The wonder is that oysters have not been dearer than they have been during the past winter, for the local restaurants and dining rooms have but slightly advanced their prices.

If the "cove oyster" packing houses could get stock even at advanced prices in large quantities, they would undoubtedly take them, because there is doubled assurance that the market will need them before September. Strange to say with all the steady frost which has prevailed since the first of December and the lack of oyster supply, such bivalves as are being brought to the city are in all cases fat and fine; unusually good for the season and giving proof that the oyster enjoys his winter hermitage as well as his summer.

We may look for an excellent season in 1905 and 1906 on the oyster bars and fields for the several reasons mentioned above, and there are others which will tend to bring the oyster-gathering-distributing community of this city together to put the business on a new and better basis in relation to things which the oyster law should produce. It is possible that one of the new docks in the elaborate scheme which is being worked out by the Burnt District Commission for the commerce front of Baltimore, will be in readiness for this oyster business where it can make an entreport and market for this specialty in the winter season. We do not believe it will greatly interfere with the Canton Hollov procedure, but it will be one of the things to which the oyster commission men's association will have to give some attention and it might be a good thing for this city, both for the packers and the people in general to have all oyster cargoes come to such a general location. It is now well known that the same causes are going to result in a wide extension of the wholesale produce business which formerly met and dealt at Center Market Space, and we expect even this coming summer to see very busy days and even nights in that classic section of the city. It will be almost ready for the hundreds of thousands of bushels of peas which will be brought there by large and small craft and by wagons of all kinds from the surrounding country. More than ever, this volume of material will flow in from the fields and be met there by the packers' buyers, to an extent that cannot be seen probably anywhere else in the world.

It is possible that the present month of March will witness a breaking up of the winter. A slow thaw hsa been at work during the past ten days, with alternate night frost. But the snow and ice is disappearing from the fields and roads and the ice is by degrees passing out of the bay, but the legal oystering season will have closed long before any supply of oysters can be had, and gentle spring with all her zephyrs will be ushering in a new packing season of peas, pineapples and other early goods, which the packer will have to give his attention to instead of "cove oysters."

CORRESPONDENCE.

Baltimore, February 25, 1905.

Gentlemen—We report the market as follows:

Tomatoes—We were in a position this week to secure a special trade on No. 2 and No. 3 Standard Tomatoes. The way these goods were snapped up by the trade throughout a wide range of territory indicates that in reality jobbers are carrying pretty light stocks of tomatoes. The general market is unchanged.

There is a very thorough scraping up process going on of all No. 3 Tomatoes under 62 1-2 cents per dozen. It does not seem to matter so much about the quality, but the price apparently will sell the goods. As a result it is difficult today to buy any seconds under 60 cents per dozen. We have from time to time been quoting some fair seconds at 55 cents per dozen. These goods were just what they were offered for, nevertheless, they sold without any trouble. At the moment it seems difficult to buy a good second under 60 cents per dozen.

There is a fair inquiry for future tomatoes. We can buy first-class No. 3 standards at 65 cents per dozen, less one and one-half per cent, Baltimore rate of freight guaranteed, for delivery during the coming packing season, good reliable packers.

Sweet Potatoes—The tendency of the market seems to be steadily upward. While we can still buy a few No. 3 standard sweet potacents per dozen. Stocks are light.

We can quote you for future delivery No. 3 standard sweet potatoes, first class goods, at 70 cents per dozen, less one and one-half per cent., f. o. b. Peninsula.

Peaches—There is a fair demand for the different grades.

We are booking some orders for future Maine style corn at 60 cents per dozen, less one and onehalf per cent., f. o. b. factory. This is a pretty low price, and there is some disposition being shown by packers to withdraw it.

Market—There is a better inquiry for the entire line. Almost all kinds of canned goods are held in pretty light supply here, and while there is no reason to look for any sharp advances, prices, as a rule, are low and should encourage buying. Yours truly,

THOMAS G. CRANWELL & CO.

The Sinclair-Scott Co. make the Cyclone Pulp Machine. * * *

Canning Items.

New Firms, Changes, Incorporations, Fires, Improvements, Items of Interest.

California.

San Jose, Calif.—A company of local growers has been organized for the purpose of erecting a fruit cannery at Alviso. The capital stock is $35,000, of which $7,500 has been subscribed.

Canada.

St. Catherines, Ontario, Can.—The recent action of the fruit and vegetable growers of the Niagara district in deciding to accept not lower than thirty cents per bushel for tomatoes, instead of twenty cents, is being met with a firm stand by the Canadian Canners' Consolidated Company, which controls three of the four canning factories here. The combine refuses to pay the increase, and it was learned last night that unless the growers come to time by March 1 all contracts already made will be cancelled and the three local factories in the control of the trust will be closed.

Kentucky.

Catlettsburg, Ky.—The business men of this city, including Mr. J. M. York, are considering erecting a canning factory at this point to pack tomatoes. They want full information regarding same.

Iowa.

Nevada, Iowa.—The Nevada Business Men's League is now considering a canning factory proposition. The plant under consideration will cost in the neighborhood of $18,000, and will have a capacity almost twice the size of any plant in this part of the State, a number of smaller ones having been erected within the last year or so. The factory, if it materializes, will not only handle corn,

The Burt Labeling, Wrapping and Lacquering Machines

USED IN MOST EVERY MODERN PLANT, BECAUSE THEY DO BETTER, MORE UNIFORM AND CHEAPER WORK THAN HAND. SCORES OF USERS NOW REGRET THEY DID NOT INSTALL THEM SOONER.

EVERY CANNER SHOULD USE ONE OR MORE OF THESE WONDERFUL TIME AND MONEY SAVERS.

WILL YOU BE THE LAST?

Burt Machine Co., Baltimore, Md.

but tomatoes, pumpkins, hominy, baked beans, kraut, and beets, as well as a pickling works.

Corning, Iown.—The Avoca Canning Company declared a dividend of 20 percent. at a recent meeting, that representing the profits in the busines during last year.

Audubon, Iowa.—The Audubon canning factory was formally organized here by the election of the following officers and board of directors: N. P. Lauritzen, president; F. P. Hocker, vice-president; F. W. Smith, secretary; E. S. Van Gorder, treasurer; J. Leake, manager; directors—Charles Van Gorder, J. A. Nash, J. A. Musson, N. P. Lauritzen, F. H. Hocker, L. E. Tramp, C. S. McLeran. The construction of the buildings will commence at once, so that they can be used for putting up the coming year's crop.

Davenport, Iowa.—The canning factory promoter has arrived in Maquoketa and is busy explaining the fabulous fortunes that are to be made by investing in the proposition. So far he seems to be meeting with success in his project

New Iberia, La.—The McIlhenny Canning and Manufacturing Company plant, situated on Avery's Island, near this point, has begun active operations, everything running smoothly and in order. The factory will have a capacity of one thousand barrels per day. This concern has leased over one thousand acres of barren land, most of which is situated within the parish of Vermilion, which is considered exceptionally good oyster land and producing center. The fleet of the company consists of eight large schooners, three steam vessels and a large number of barges that will be used for lightering the oysters, fish, etc., up to the factory.

Maryland.

Elkton, Md.—The manager of the Elkton cannery announces that $6, instead of $8, a ton will be paid for tomatoes. Many farmers are apt to refuse to contract to plant tomatoes at that price.

Baltimore.—Fleet W. Cox was appointed by Judge Dennis, of Circuit Court No. 2, as co-receiver with William A. Wheatley and T. Bennett Ford, heretofore appointed, for the firm of W. W. Roberts & Co. and the W. W. Roberts Packing Company. The bond was fixed at $15,000.

Michigan.

Rockford, Mich.—Judge Perkins has granted the petition of the majority of the board of directors of the Rockford Canning Company that the company be dissolved. Charles F. Sears has been appointed receiver, and is required to file a bond for $4,000.

Ypsilanti, Mich.—The Ypsilanti Canning Company's factory, which has not been operated for two years, has been leased to Eugene Miller, an experienced canning factory manager from East Toledo, Ohio, who will come on next week to solicit acreage and take possession.

Minnesota.

Belle Plaine, Minn.—The promoters of the new canning factory are completing the plans. The officers have been appointed and part of the preliminary work done. The plant will cost $10,000. Citizens of Belle Plaine will put in one-half the cash, and the promoters the remainder.

Mississippi.

Jackson, Miss. — Mississippi Canning Company, domiciled at Hattiesburg, Perry county, with a capital stock of $25,000.

Biggers, Ark.—A movement is on foot to establish a canning factory at Biggers.

New Jersey.

Jersey City, N. J.—The Cokel Company, 15 Exchange Place, Jersey City, to prepare and can fresh vegetables; capital, $250,000. Incorporators: Clarence B. Vorce, 44 Irving Place, New York; George E. Griswold, 74 Avenue D, Bayonne, N. J.; Thomas D. Rambant, 27 William street, New York.

New York.

Williamson, N. Y.—A petition adjudicating Kerrison M. Davies, a large canner of Williamson, Wayne county, a bankrupt, was filed in Buffalo today with the clerk of the United States District Court in this city.

Mr. Davies fixes his debts at $114,000.34, while he puts his assets at $51,652.43. The secured claims against Mr. Davies are put at $82,273.65, but the value of the securities for such claims is said to be but $20,042. The creditors are scattered through this State, but the heaviest creditor is a Philadelphia firm.

FOR YOUR

CATSUP AND JELLY

you ought to use only

"AMALIE" BRAND

COLORS

They create a natural color effect, and are extremely economical in use . . . .

Preserving Salts

FOR

Tomato and Fruit Pulps

of the best obtainable quality.

Soldering Flux

that is always reliable.

German-American Chemical Works,

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ST. LOUIS.

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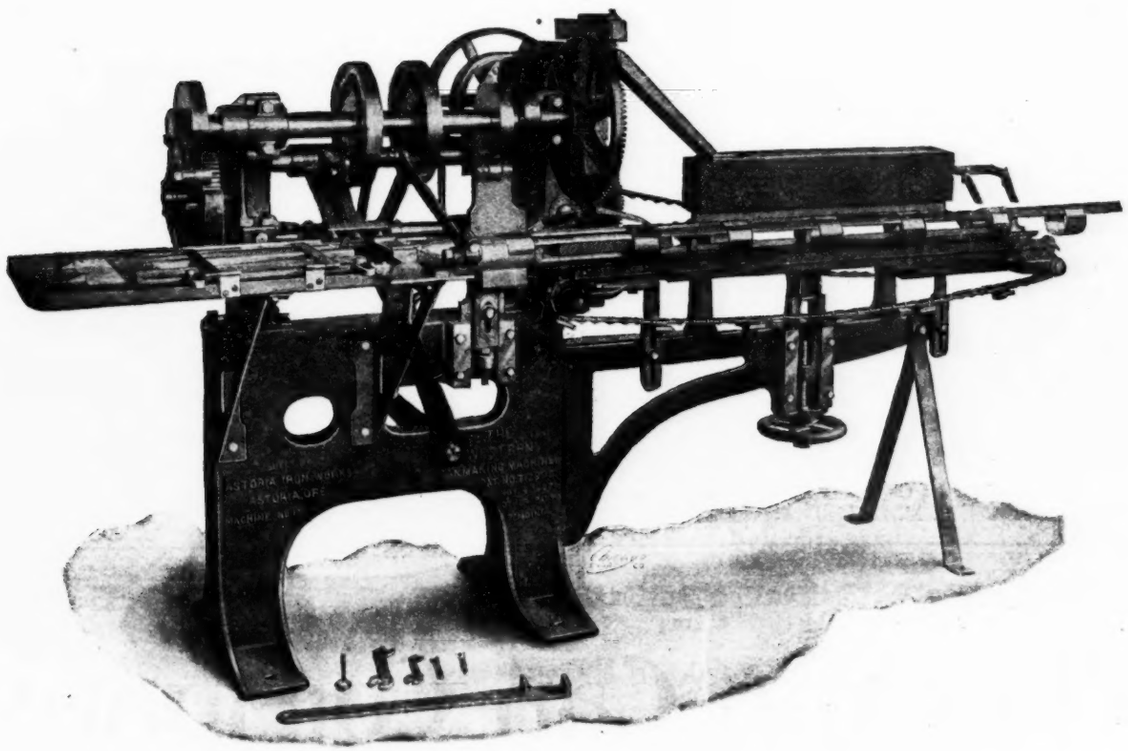
NEW YORK.

WESTERN
LOCK SEAM CAN-MAKING MACHINE

FREE FROM ALL PATENT LITIGATION.



High-Speed Automatic Can-Making Machinery,

Lock Seam Body Machines,
Headers, Crimpers, Floaters, Testers.

The Western Can-Making Machinery Company,

Stiles-Morse Co., Agents,

65 W. Washington St., - - Chicago, Ill.

Ohio.

Greenspring, Ohio—A plan is being perfected for a kraut factory at Greenspring, the company to be made up of farmers and business of Greenspring and vicinity, and to be called the Robinson Kraut Company of Greenspring, Ohio. The new building will cost about $12,000, and will be constructed of building block, thus rendering it fireproof. It will be two stories, and in size 80 by 120 feet, and in the season of kraut-making will employ forty hands.

Pennsylvania:

The stockholders of the Tullytown Canning Company elected the following board of directors: A. B. Shoemaker, president; Dr. Edward W. Jones, vice-president; Walter A. Collins, secretary; Henry Stackhouse, treasurer; Edward A. Ivins, Harry Laflerty, William P. Davis, Charles H. Carver, Daniel Moon.

Texas.

Austin, Texas.—Athens Canning Company, of Athens. Capital stock, $5,000. Purpose: preparing for market all kinds of garden and orchard products. Incorporators: A. W. Bass, A. F. Wood, D. A. Poynor, James Warren and T. M. Dreen.

Keene, Texas.—Keene Canning Company of Keene, Johnson county; capital stock, $5,000. Incorporated by A. P. Westley, J. D. Casey and J. L. Jones.

Utah.

Springville, Utah.—The fruit growers and others of this place are considering the installation of a canning plant to take care of the fruits and vegetables of this section. They desire full information with plans, etc., also for a drying and evaporating establishment. Mr. George E. Anderson is interested in the matter.

Tri-State Canners Elect New Officers.

A meeting of the Tri-State Canners' Association was held in the Clayton House, at Wilmington, Del., on February 16, and officers elected for the ensuing year. Several matters of interest to the trade were freely discussed.

The officers elected were: President, W. O. Hoffecker, of Smyrna, Del.; vice-presidents, Owen L. Jones, of Salem, N. J.,; E. Greenbaum, of Seaford, Del.; Charles T. Wrightson, of Easton, Md.; secretary and treasurer, C. M. Dashiell, of Princess Anne.

AT THE THEATRES

Week of March 6, 1905.

FORD'S.

MAXINE ELLIOTT In the Clyde Fitch Comedy HER OWN WAY

Matinees Monday, Wednesday and Saturday.

CHASE'S.

CAMILLE. CAMILLE. CAMILLE.

Matinees Tuesday, Thursday and Saturday.

MARYLAND.

KEITH'S VAUDEVILLE STARS.

Matinee Daily.

AUDITORIUM.

The Musical Comedy, NANCY BROWN.

Matinees Tuesday, Thursday and Saturday.

BLANEY'S

DANIEL RYAN in REPERTOIRE.

Matinees Monday, Wednesday, Friday and Saturday.

HOLLIDAY ST.

QUEEN OF THE WHITE SLAVES.

Matinees Monday, Wednesday and Saturday.

MONUMENTAL.

JOLLY GRASS WIDOWS.

Matinee Daily.

Wheeling Can Company,

MANUFACTURERS OF

PACKERS' CANS.

Spriceland, Ind., Jan. 2, 1905.

Wheeling Can Co.,
Wheeling, W. Va.

Gentlemen:

Yours of December 12, 1904, received. The fact that we have placed our order for 1905 cans with your Mr. Dugdale is the greatest evidence that we were pleased with the cans you furnished during the season of 1904. However we might add that from the half million and over cans received, we had the fewest leaks that we have ever had from like number of cans. They were certainly a fine lot of cans.

Wishing you a prosperous year, we remain,.

Yours truly, CITIZENS CANNING CO.,
By Edwin Hall, Sec'y.

Write for our Prices before You Buy.

OLIVER J. JOHNSON,
Manager.
Formerly With Sprague Canning Machinery Co., and Union Can Co.

WHEELING, W. VA.

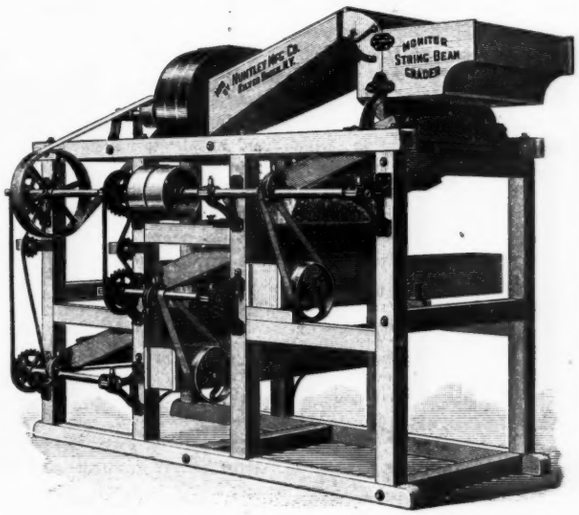
THE

SUCCESS OF MONITOR MACHINES

The fact that the majorty of the successful canners of this country use

Monitor Canners' Machinery

is an indication of their merit.



They are more efficient, embodying perfect screen separations, improved air separations, and every advantage possible to a canning machine. They are more economical, requiring practically no repairs, consuming a minimum of power, and requiring but little attention while operating. They are most durable, by virtue of a reciprocating and compensating action which eliminates jaring, minimizes wear and more than doubles its life.

Make your first move for a successful season by investigating Monitors today.

HUNTLEY MANUFACTURING CO.,

SILVER CREEK, N. Y.

The Testing of Corn For Seed.

By Albert N. Hume, First Assistant in Crop Production, Illinois Agricultural Experiment Station.

[*Continued from last week.*]

METHODS OF TESTING.

There are several methods of testing corn, all of which depend upon the same principle, namely that of supplying sufficient moisture and warmth to the kernels to cause them to sprout. The traditional ways of determining the quality of seeds, such as floating them in water, or heating them until they pop, or breaking them and noting the fracture, or cutting them and noting the appearance of the inside, cannot be called tests, although it must be granted that by practice some corn growers have become fairly expert in telling whether or not a given sample of corn will grow. Such methods are not only less accurate, but if carefully performed require as much or more time than need be taken to make a germination test.

One of the best and simplest ways of sprouting seed is to take a common dinner plate and fill it nearly full of sand. The sand should be as clean and white as possible. Such sand will be less likely to mould than that which has much organic matter in it. This makes it much more desirable for use in testing, for moulds interfere with the germination of the corn. After the sand is placed on the plate, it should be moistened. This can best be done with a small sprinkler, but if one is not at hand, the water may be poured carefully out of any small vessel or sprinkled with the hand. After sprinkling the water on the sand, it is well to mix the sand with the fingers until it is all equally moist. Do not saturate the sand with water. Special caution is necessary in this respect, for if the sand is too wet, the corn will fail to germinate for lack of air. Numerous failures have been reported in testing corn on plates of sand, the most of which probably resulted from having the sand too wet.

Having the sand properly placed and moistened, the kernels to be tested should be pressed into the sand, small end own, in order as they are taken from the ear. While taking the kernels from the ear, hold it in the left hand and remove with a pocket knife or a pair of small, strong tweezers, a kernel two inches from the butt of the ear. A little practice will make it easy to remove a kernel with the knife and hold it between the thumb and the knife blade until it is put in place in the sand. Then turn the ear one-fourth around and take another kernel in the same manner, say two inches nearer the tip; then turn the ear the same distance again and take another kernel two inches nearer the tip. For the fourth kernel, turn the ear again one-fourth around and take the kernel about two inches from the tip. Four kernels is a large enough number to take from one ear for practical work. If they are properly taken, they represent both ends and all sides of the ear, so far as vitality is concerned. The four kernels from each ear must be placed in a separate group, and it is best that the group be marked or numbered to correspond with the number of the ear from whence the kernels were taken. For this plan, it is necessary that the ears be placed in regular order, as the kernels are removed from them.

It does not take a mechanic of very great skill to make the frame. It will be noted that the ends of the ears when they are put into place, rest upon small iron rods, and that the ears are kept from rolling sidewise by two small wires on each side. It would be possible to make the divisions for the separate ears out of lumber, but the wires are lighter in weight and cheaper. Moreover, they do not prevent the circulation of air between the ears of corn, which in some cases is an advantage, and they do not furnish a harbor for mice and rats.

THE GERMINATING ROOM.

After the kernels of corn are all placed as described above, they should be covered by turning a second plate over them to prevent too rapid evaporation of the moisture from the sand. They may then be left in a warm temperature to sprout. As fast as the kernels are well germinated, they should be removed from the sand, and a careful record taken of the number which have sprouted. It has been proved by experiment that the best temperature for germinating corn is 77 degrees F. This is only a little higher than the temperature of an ordinary living room. More harm will result from a considerable decrease of temperature than from a slight increase.

On the average farm it is not necessary to construct a special room for germinating. Usually the plates of corn will germinate well if put beside a stove, taking care that they do not get too hot. The plates must be inspected each day after they are put into the germinating room, and if the sand is becoming dry, add a little water. The amount to be put on must be determined by practice, for it will vary with the kind of sand used and with the humidity of the room. If one is fortunate enough to have furnace heat in the cellar, he will probably have a place near the furnace where the heat will be about right for germinating corn. Such heat was utilized by Dr. C. G. Hopkins, of the University of Illinois, in testing the corn for his own farm in Southern Illinois, with entirely satisfactory results.

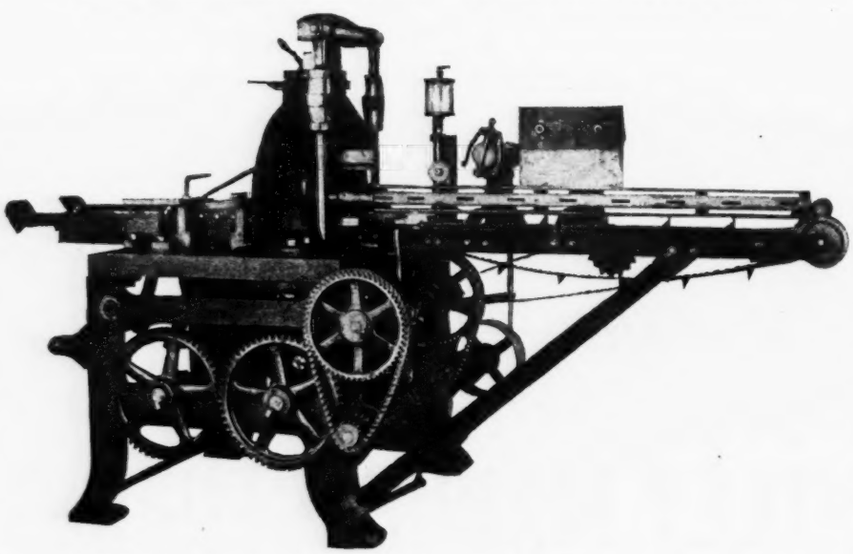
STEVENSON'S

LATEST IMPROVED SIDE SEAM LOCKING AND SOLDERING MACHINE.

PATENTED NOVEMBER 19, 1901. OTHER PATENTS PENDING.

This cut is a representation of our latest improved lock seam body forming machine with side seam soldering device combined.

The capacity of the machine is 50,000 bodies per day.

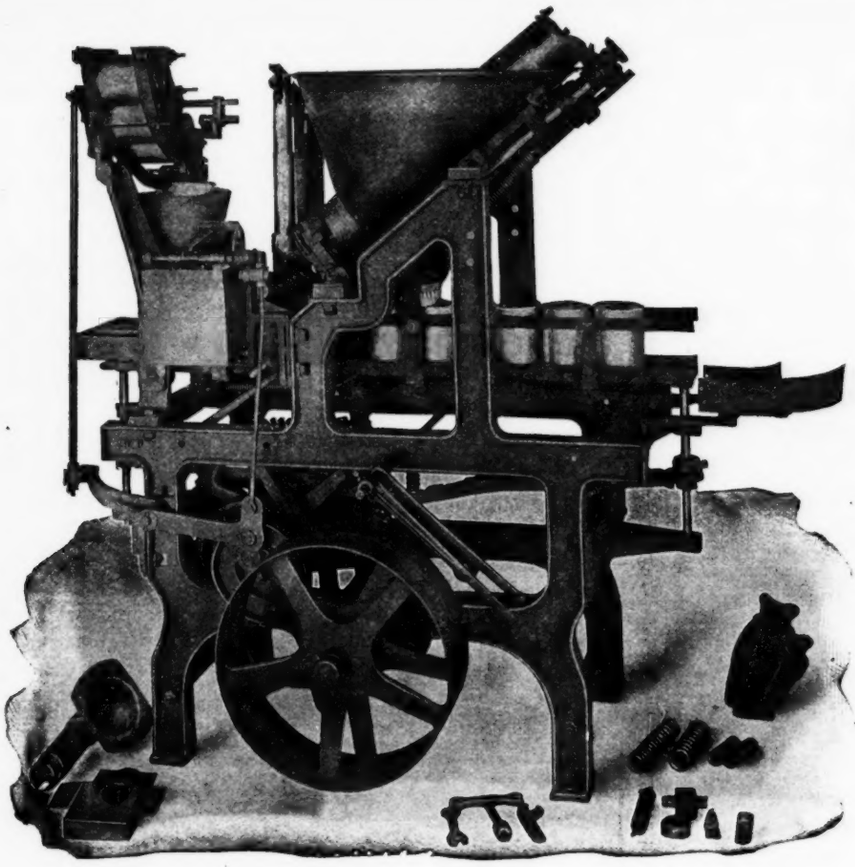


The important features of this machine are quick adjustments, and the rapid removal of jams and mashes. The latter is accomplished by simply raising the horn. Price on application.

We also manufacture AUTOMATIC HEADERS, FLOATERS, CRIMPERS, CAN TESTERS, POWER PRESSES, &c.

Machinery of all kinds Built to Order and Repaired.

STEVENSON & CO., 601-7 S. Caroline St., BALTIMORE, MD.



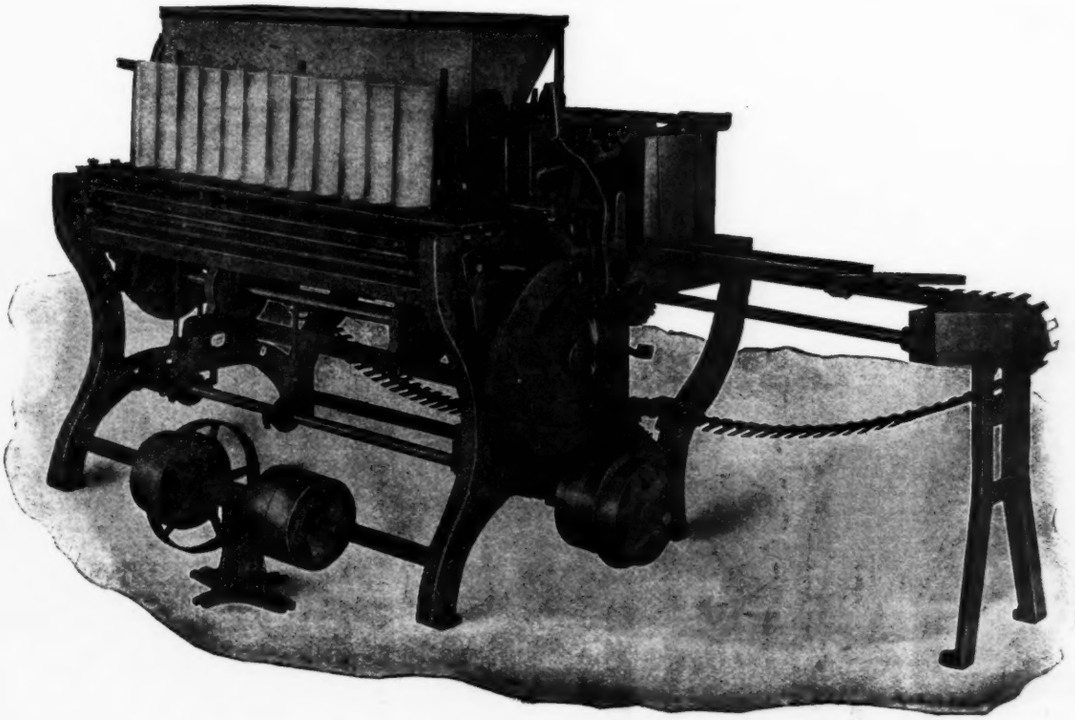
King Tomato Filler

WITH ATTACHMENTS.

Uniform Fill.
No Waste.
Whole Tomatoes.

SEND FOR CATALOGUE.

Ballard Pea Filler.



AYARS MACHINE COMPANY,

SALEM, NEW JERSEY.

Testing with Plates and Sand.

The method of using the plates of sand for germinating corn is very practicable in that any one can use it without purchasing any new material. Dinner plates are at hand on any farm, and sand may usually be had from the roadway or river bottom. But where there is much testing to do the method is inconvenient, and in some cases unprofitable, from the fact that it takes too much time. Time is lost in filling the plates with sand and in gauging the proper amount of moisture, when it must be renewed from time to time.

Testing with Box and Cloth.

One of the quickest and most convenient devices for making germination tests is that commonly known as the Geneva Tester, so called because it was first used by Profesor Goff at the Geneva Station in New York. This apparatus consists of a water-tight box across which are extended folds of canton flannel. These folds are suspended from wires, and can be removed to dry when not in use. The box must be filled to the depth of about an inch with water, so that the folds of canton flanel will hang down enough to touch the water, and thus be moistened by capillarity. The box should be about 12 to 24 inches and 4 or 5 inches deep. It may be made of wood, galvanized iron, tin or copper, and the wires can be cut from ordianry smooth galvanized fence wire. When kernels of corn are to be tested in this germinating apparatus, they are removed from the ears as described above, placed between the folds in regular order and the folds closed together. If it is thought best, the groups of kernels from the separate ears may be numbered with slips of paper. This numbering will not be absolutely necessary if proper care is used to have the groups of kernels correspond to the ears of corn from whence they came. After the kernels are put in place, the folds are drawn together at the top, the lid closed upon the box, and the apparatus left until the kernels germinate. When put into this box the kernels will not usually suffer for moisture during the length of time of one test. This is one of the advantages of the Geneva Tester over the plate of sand where the moisture may need renewing each day, or even oftener. The folds are easily opened when it is necessary to inspect the kernels to count the number which have germinated. Some care is necessary in lifting the tester, that the groups of kernels be not jarred from their places.

(CONTINUED NEXT WEEK.)

FOR SALE OR LEASE.

Canning factory, equipped with the latest improved machinery for canning corn, tomatoes and fruit. Capacity 20,000 cans a day; one-half a mile from the city of Hudson, a place of 10,000 inhabitants, in a region well adapted for raising fruits and vegetables. JAS. McNEILL, Sec'y, Hudson, N. Y.

WANTED.

In good condition, one Sinclair-Scott Rotary Pea Separator, one 25-horse power engine.

SAUQUOIT CANNING CO.,
3-3-4t Utica, N. Y.

FOR SALE.

One of the best located canning factories in New York State. This factory is doing a good business, with no competition. Only reason for selling, have not the time to give the business the attention which it demands. Address,
3-3-2t J. T., care of The Trade,

WANTED.

Equipment for a tomato canning plant of 15,000 capacity. Must be in good condition.

JOHN J. WILSON, Jr.,
Columbia, Tenn.

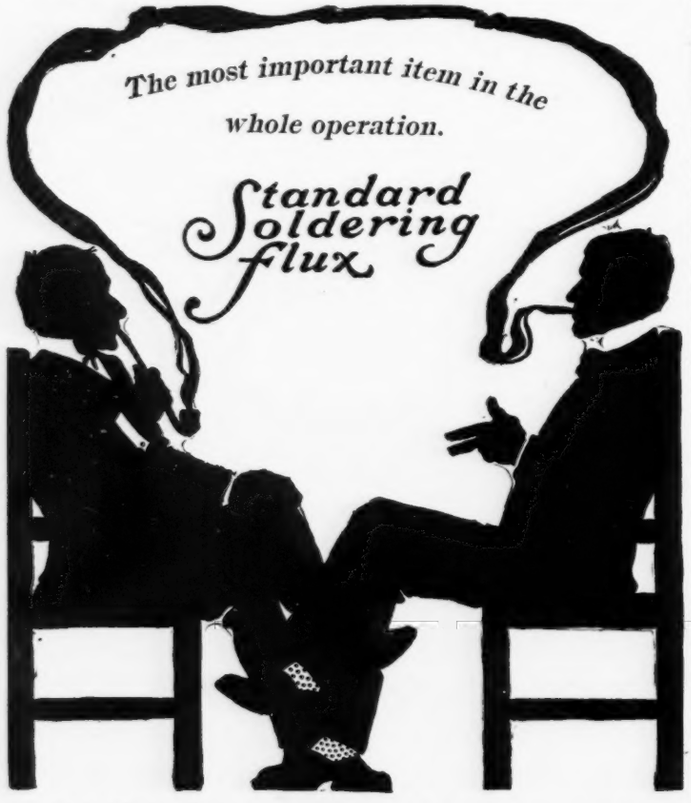
FOR SALE.

Square asparagus cans. Oyster Bay size.
Address,
GEO. G. WORTHLEY,
Mattawan, N. J.

WANTED.

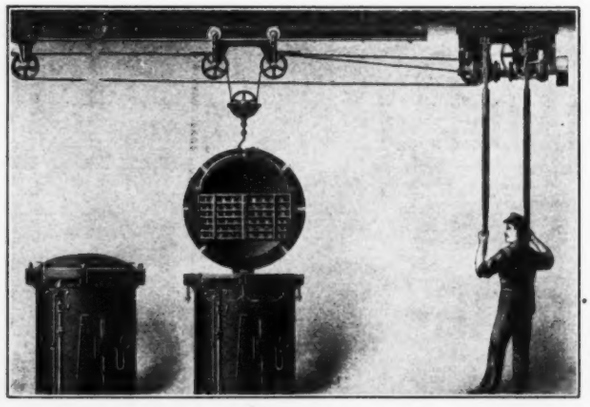
Tomatoes, corn and peas; standard and seconds, spot and future.

J. D. SHEARMAN,
Indianapolis, Ind.



MARLOU CHEMICAL CO.
WARREN AND BAY STREETS,
Jersey City, N. J., U. S. A.

BETHLEHEM
BEST HOIST EVER BUILT.



Friction Clutches Throughout.
Sure Limit Stops. Greatest Daily Capacity.
MOST DURABLE.
No Hard Work For Operator.

MANUFACTURED BY
BETHLEHEM FOUNDRY AND MACHINE COMPANY,
SOUTH BETHLEHEM, PA.
We are Specialists in Hoisting Machinery.

FOR SALE.

The following machinery, in perfect running order, is offered at bargain prices:

1 Crosby Lock Seamer, with equipment for two and three pound cans.

1 Crosby two pound Header.

1 Crosby Rotary Crimper for two pound cans.

1 Crosby Rotary Crimper for three pound and gallon cans.

1 Crosby Invertible End Soldering Machine.

1 U. I. D. Co. Header for two and three pound cans.

1 Conant Single Cooker.

1 Conant Double Cooker.

3 1893 pattern Sprague Corn Cutters.

1 Burnham Double Cooker.

1 Stevens Tomato Filler.

2 Springfield No. 3 Gas Machines.

For particulars, address,

S. F. SHERMAN,

Utica, N. Y.

OUR

SOLDER Is made to suit our customers and we please all.

WIRE, BAR AND DROP SOLDER.

ALSO

Acid, Spelter & Soldering Irons.

S. JOHANCEN & COMPANY,

737 EAST PRATT STREET

BALTIMORE, MD.

Edw. Renneburg & Son,

MACHINE and BOILER WORKS.

1917-1919 Aliceanna St. Baltimore, Md.

IMPROVED STEEL PROCESS KETTLE.

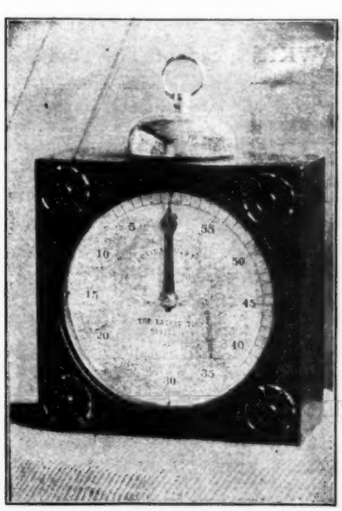
Equipped with all the latest improvements. Strongly and accurately made. Has been used for years with perfect satisfaction.

The Newest Time Device for Processing.

NO MORE UNDERCOOKING.

NO MORE OVERCOOKING.

NO MORE ERRORS.



The Newest Time Device.

THE CLOCK WILL TELL YOU, AND KEEP YOU RIGHT

Simply turn the hand on the dial to the number of minutes the process calls for, and when that time is up the bell rings; not once, but first one minute before the time, and then again ***right on time.***

Dials Made With 60 or 120 Minutes, Just as Ordered.

Made by JOHN T. STAFF, Jr.

TERRE HAUTE, IND.

On

Business Corresponce

address us

Cadiz, Ohio.

Chisholm-Scott Co.

FOR SALE.

One complete, up-to-date canning outfit, cheap.
Address,
CHAS. KING & SON,
2-24-4t Alexandria, Va.

FOR SALE.

A fine lot of Preserved Fruits for Preserve Manufacturing. Also small lot of Whole Tomato Pulp Stock for sale. Apply to
C. W. RODEFER & CO.,
2-24-1t Shadyside, Ohio.

FOR SALE.

1 Ayars Automatic Header,
1 Lewis Header,
1 Lewis Tester,
2 Lewis Floaters,
1 Lewis Crimper.
All the above new 1904.
All Sizes Ayars' Cylinders and Headers.
2 3 lb. Ayars Tomato Fillers,
2 Gal. Ayars Tomato Fillers.
1 Ayars Topper and Wiper,
1 Baldauf Apple Filler,
1 Hemingway Corn Cooker, automatic filling attachment.
COBB PRESERVING CO.
FAIRPORT, N. Y.

WANTED.

One second-hand Hawkins Capper and one second-hand double filler Corn Cooker. Address,
HAWKINS, care of The Trade.

FOR SALE.

Complete Cannery Outfit.
One Soldering or Capping Machine, One Gas Engine, One Steam Engine, Two Upright Boilers, Two Process Vats, One Pulp Machine, One Copper Jacket Kettle and Capping Tools, 3000 Empty Tomato Cases, also Crates, Scalding Baskets, Buckets, etc. Address,
W. H. HILDEBRAND,
Box 419
Martins Ferry, O.

FOR SALE.

Machinery complete for operating a tomato canning factory and 30.000 No. 2 empty cans. We are going out of business and will sell cheap. Apply to
EMPORIA CANNING CO..
EMPORIA, VA.

FOR SALE.

Canning machinery, in first class order, ready to use, prospectixe purchaser can save money by investigating :
1 Double Corn Cooker and Filler.
2 Burt Wiping Machines.
1 Corn Slitting Machine.
1 New Ayars Tomato Topper and Wiper.
2 Bean and Apple Fillers.
1 O'Day Catsup Sieving Machine.
1 Bloomquist Bean Sorting Machine.
2 Pea Fillers.
1 Single Comb Corn Cooker and Filler.
1 Smith's Nattonal Meat Chopper.
1 Corn Cutting Machine.
1 Grasshopper Tomato Scalder.
1 Hemingway Corn Cooker.
1 25-H. P. Boiler.
1 2000-lb. Hand Hoist.
Address, E. J. SHERIDAN,
2-10-4t 355 Bird Avenue, Buffalo, N. Y.

FOR SALE.

800 Buseels of Advancer Pea Seed, cheap. Write,
GRAFTON JOHNSON,
2-10-2t Greenwood, Ind.

FOR SALE.

1 Sprague Continuous Exhaust Box for No. 3 Cans.
1 Baker Grasshopper Tomato Scalder.
1 Ayars Topper and Wiper.
1 Stevens Tomato Filler.

All the above have never been used and will be sold cheap.

We also offer a few bushels of Refugee or 1000 to 1 beans, and Refugee Wax Beans for seed. This is a surplus from seed grown for our own use, carefully rogued and hand picked, strictly first class seed.

We also offer for sale 25 or 30 bushels each of Hickox Improved and Moore's Early Concord Sweet Corn seed, surplus over our own needs, same grown by reliable seed houses. Apply by letter to the undersigned, or inquire of E. B. Gill, Supt. and Mgr., at Columbus Convention, for particulars and prices. CENTRAL LAKE CANNING CO.,
Central Lake, Michign

FOR SALE.

A well equipped Canning Factory complete in every detail conveniently situated in Colchester, Conn.
For particulars Address
LEANDER CHAPMAN,
Colchester, Conn.

WANTED.

Capable, experienced and practical man with capital who would undertake building and establishing a new cannery in thriving town in Colorado for a reasonable bonus.
Address
W. B. S. Care of The Trade

WANTED.

An Ayars Pulp Filler. Must be A 1 condition. State price, and shipping point. Also Hemingway corn filler.
Address
PULP FILLER, care of The Trade.

WANTED.

An Automatic Header, for one end, to put on Baking Pawder tops, 2lb cans. State price and weight.
HEADER,
Care of The Trade.

WANTED.

Corn Cutter and Retort. Give make, how long used, condition and price. Address,
ELMER G. TUFTS,
3-3-1t Aurora, Indiana.

BALTIMORE CANNED GOODS MARKET.

REPORTED BY BROKERS.

F. O. B. Baltimore. Country Goods, F. O. B. Cannery.

UNLABELED GOODS ABOUT 2½c. LESS.

APPLES.

M. MORFIT, Broker, Baltimore.

	Cash.	Regular.
Standard 2s	$	50 .....
" 3s	.....	57½ 70
" Gallons	.....	1 65 1 90

BAKED BEANS.

Lunch 1s	$ 31 42
" 2s	..... 40 70
Tall 2s	..... 40 70
" 3s	..... 55 90

BEANS.

Green String 2s	$ 50 75
" " 3s	..... 75 90
" " Gallons	..... 2 00 2 25
White Wax 2s	..... 45 65
" " 3s	..... 80 90
" " Gallons	..... 1 75 2 00
Refugee 2s	..... 80 .....
" Extras, 2s	..... 1 25 1 50
Green Lima 2s	 90
" " small 2s	.... 1 25

BERRIES

T. G. CRANWELL & CO., Brokers, Baltimore.

No. 2 Standard Strawberries	$ ..... 55 .....
" Extra Fancy Preserved Strawberries	..... 1 20 1 25
No. 1 Ex. Pres. Strawberries	..... 80 .....
" 2 Standard Raspberries	.... 75 .....
" Ex. Pres. Red Raspberries	..... 1 20 .....
" Standard Blackberries	..... 90 .....
" 3 " "	....
" 2 Extra Blackberries	..... 1 20 .....
" " Fancy "	....
" Standard Gooseberries	..... 90 .....
" " Blueberries	..... 70 .....

T. J. MEEHAN & CO., Brokers, Baltimore.

Blackberries, 2s	$ 90 95
" " Pres	..... 1 20 1 25
Blueberries, 2s	..... 60 70
Strawberries, 2s	..... 50 55
" Preserved 1s	..... 75 80
" " 2s	..... 1 15 1 30
" Gallons	....
Gooseberries, 2s	..... 90 95
Raspberries, Red 2s	..... 70 75
" " " Preserved	..... 1 00 1 10
" Black 2s	..... 70 75
" " " Preserved	..... 1 10 1 15

CHERRIES.

Red 2s	$ 55 60
White 2s	..... 90 1 10
Extra White	..... 1 20 1 30

CORN

M. MORFIT, Broker, Baltimore.

No. 2 Standard	$ 62½ 70
" Choice	..... 75 80
" Dry Pack	..... 75 90
" Shoe Peg	..... 77½ 1 00
" Choice Standard County	....
" Standard County	....
" " Extra County	....
" Fancy County	....

T. J. MEEHAN & CO., Brokers, Baltimore.

No. 2 Full Standard, Shoepeg	$ 55 60
" New York or Maine Style	..... 55 70
" Seconds, Soaked	....
" Standard, Evergreen	..... 50 55

J. L. ROWLAND & CO., Brokers, Baltimore.

No. 2 Full Standnrd, Moist Pack	$ 55 60
" New York or Maine Style	..... 67½ 75
" Seconds	....

T. G. CRANWELL & CO., Brokers, Baltimore.

No. 2 Standard Sugar Corn, Harford Co.	$ ..... 52½ .....
" " " Dry Packed	..... 70 .....
" Ex. Sugar Corn, fine qual., dry pk'd.	..... 85 .....

H. H. TAYLOR & SON, Brokers, Baltimore.

No. 2 Full Standard, Moist	$ 57½
" New York or Maine Style Dry Pack	..... 67½ 70 75
" Seconds " " "	.... 52½

CORN AND TOMATOES.

No. 2	$ ..... 65 .....
No. 3	....

OKRA.

Standard 2s	$ 70
" 3s	 90

OKRA AND TOMATOES.

No. 2	$ 57½ 60
No. 3	..... 70 75

OYSTERS.

	Cash.	Regular.
2s, 4 Ounce	$	80 .....
1s, 5 "	.....	85 90
1s, 8 "	.....	..... 1 45
2s, 10 "	.....	1 55 1 65
1s, Light Weight	.....	45 47½
2s, Light Weight	.....	....
1s, Lunch Tins	.....	....
1s, 6 Ounce Selects	.....	....
2s, 12 " "	.....	....

T. G. CRANWELL & CO., Brokers, Baltimore.

No. 1 Extra Lunch	$ ..... 1 60 .....
" 2 "	....
5 oz. No. 1 Standards	 80
10 " " "	.... 1 50
5 oz. Standards, tall cans	..... 80 .....
10 " " "	..... 1 50 .....
4 oz. No. 1 Cove	..... 75 .....
8 " 2 "	..... 1 40 .....
No. 1 Light Weights	..... 45 .....
" 2 " "	..... 85 .....

PEARS.

Bartlett 2s	$ ..... 65 ....
" 3s	..... 75 ....
Extra Bartlett 2s	....
" " 3s	....

PEACHES.

H. H. TAYLOR & SON, Brokers, Baltimore.

No. 3 Standard, Yellow	$ 1 45 1 60
" Seconds, "	..... 1 10 1 15
" Pie Unpeeled	..... 80 85

T. J. MEEHAN & CO., Brokers, Baltimore.

3-lb. Extra Standard Yellow Peaches	$ 1 50 1 60
3-lb. " Selected " "	..... 1 65 1 75
No. 3 Standard, Yellow, country packed	..... 1 40 1 45
" Seconds, Yellow	..... 1 10 1 15
" " White	..... 1 05 1 10
2-lb. " Peaches	..... 80 90
No. 2 Standard, Yellow	..... 1 10 1 15
" " White	..... 1 10 1 15
Gallons, Pie	..... 2 65 2 75
3-lb. Pie	..... 75 80

M. MORFIT, Broker, Baltimore.

No. 2 Standard White	$ 1 10
" Extra Standard, Yellow	..... 1 15 1 20
" Seconds, White	..... 80 85
" " Yellow	..... 85 90
No. 3 Standard, White	..... 1 40 1 50
" " Yellow	..... 1 45 1 50
" " Extra Yellow	..... 1 65 1 75
" Off Standard, Yellow	..... 1 30 1 40
" Seconds, White	..... 1 07½ 1 15
" " Yellow	..... 1 15 1 25
" In Syrup	..... 1 35 1 40
" Pie, Unpeeled	..... 85 90
No. 6 " "	....
Gallons, Pie, Unpeeled	..... 2 75 2 90
" " Peeled	....

T. G. CRANWELL & CO., Brokers, Baltimore.

No. 3 Pies, Unpeeled	$ ..... 75 .....
" " Peeled	..... 1 00 .....
Gallon Pies, Unpeeled	..... 2 60 .....
" " Peeled	..... 3 75 .....
No. 2 Seconds, White	..... 80 .....
" " Yellow	..... 85 .....
No. 3 Seconds, White	..... 1 05 .....
" " Yellow	..... 1 10 .....
No. 2 Standards, White	..... 95 .....
" " Yellow	..... 1 00 .....
No. 3 Standards, White	..... 1 40 .....
" " Yellow	..... 1 45 .....
" Ex. Selected, Yellow	..... 1 60 1 75 .....

PEAS.

H. H. TAYLOR & SON, Brokers, Baltimore.

No. 2 Early June, Full Standard	$ 70 80
" " " Sifted	..... 85 1 20
" " " " 2ds, labeled Standard	..... 55 60
" Soaks	..... 40 45
" Seconds	....
" Marrowfat, Full Standard	..... 75 .....
" " White	....
" " Soaks	..... 40 45

M. MORFIT, Broker, Baltimore.

2 Early June Standard	.... 75 85
2 " Sifted	..... 1 00 1 20
2 " Extra Sifted	..... 1 10 1 35
2 " Extra Fine Sifted	..... 1 40 1 60
2 " Petit Pois	..... 1 75 2 00
2 " Off Standard	..... 70 75
2 " Off Sifted	..... 85 95
2 " Off Extra Sifted	..... 95 1 15
2 " Off Sifted Petit Pois	..... 1 40 1 75
2 " Seconds	..... 60 70
2 " " Sifted	..... 80 85
2 " " Extra Sifted	..... 90 1 10
2 Marrowfat	..... 75 85
2 " Sifted	..... 85 95
2 " Extra Sifted	..... 1 10 1 50
2 " Seconds	..... 60 75
2 Sweet Extra	..... 90 1 00
2 Sweet Petit Pois	.... 1 50

PEAS—Continued.

T. G. CRANWELL & Co., Brokers, Baltimore

	Cash.		Regular.	
No. 2 Second Marrowfat	$	.....	60	.....
" Standard " White	.....	.....	70	.....
" Second Early June	.....	.....	60	.....
" Standard "	.....	.....	75	.....
" Extra "	.....	.....	85	.....
" Sifted "	.....	.....	90	1 00
Ex. Sifted "	.....	.....	1 25	1 40
Ex. Fan. Sf'd " Petit Pois	.....	.....	1 60	1 75

PINEAPPLE.

Standard 1s, Eyeless and Coreless	.....	.....	.....	.....
" 2s, " "	.....	.....	1 00	1 10
" 1s, Cocktail	.....	.....	.....	95
" 2s, "	.....	.....	.....	.....
" 1s, Grated	.....	.....	85	90
" 2s, "	.....	.....	.....	.....
Extra 1s, Eyeless and Coreless	.....	.....	1 50	.....
" 2s, "	.....	.....	1 75	1 85
" 1s, Grated	.....	.....	.....	1 00
" 2s, "	.....	.....	1 50	1 75
Preserved 2s, Eyeless and Coreless	.....	.....	1 85	1 90
" " Grated	.....	.....	.....	.....
Seconds 2s, Sliced	.....	.....	70	90
Pie Grated 3s	.....	.....	.....	70
Pie Grated, Gallons	.....	.....	2 10	.....

T. G. CRANWELL & CO., Brokers.

No. 2 Seconds, Not Eyeless	$	.....	70	.....
" " Eyeless and Coreless	.....	.....	85	.....
" Standards, Not Eyeless	.....	.....	90	.....
" " Eyeless and Coreless	.....	.....	90	.....
" Ex. " " "	.....	.....	1 20	.....
No. 1 Ex. Fancy Sliced, Eyel's & Corl's	.....	.....	.....	.....
" " Grated	.....	.....	1 00	.....
" " Cocktail	.....	.....	90	.....
No. 2 Extra Fancy Grated	.....	.....	1 75	.....
No. 3 Pie Grated, in Water	.....	.....	70	.....
" " in Syrup	.....	.....	75	.....
Gallon " in Water	.....	.....	2 10	.....
" " in Syrup	.....	.....	.....	.....

TOMATOES.

T. J. MEEHAN & CO., Brokers, Baltimore.

	Cash.		Regular.	
No. 3 Full Standards	.....	.....	62½	.....
" Seconds	.....	.....	60	.....
No. 2 Full Standards	.....	.....	50	.....
" Seconds	.....	.....	47½	.....
Gallons, Standard	.....	.....	1 85	.....

J. L. ROWLAND & BRO., Brokers, Baltimore.

No. 3 Full Standard	65	70	.....	.....
" Seconds	60	62½	.....	.....
No. 2 Full Standard	50	52½	.....	.....
" Seconds	45	50	.....	.....

H. H. TAYLOR & SON, Brokers, Baltimore.

No. 3 Full Standard	.....	62½	65	67½
" Seconds, Labeled Standards	.....	.....	60	62½
No. 2 Full Standards	.....	.....	50	.....
" Seconds, Labeled Standards	45	.....	.....	47½

M. MORFIT, Broker, Baltimore.

No. 3 Standard	70	65	.....	.....
" " Country	62½	65	.....	.....
" " Extras	80	90	.....	.....
No. 2 Standard	50	55	.....	.....
" " Country	47½	50	.....	.....
Gallon, Standard	1 95	2 15	.....	.....

T. G. CRANWELL & CO., Brokers, Baltimore.

No. 2 Standard Tomatoes	47½	.....	.....	.....
" 3 " "	62½	.....	.....	.....
" 3 Ex. Select Tomatoes, Tall Cans	95	.....	.....	.....
" 3 Second Tomatoes	60	.....	.....	.....
" 2 "	45	.....	.....	.....
Gallon Standard Tomatoes	1 85	.....	.....	.....

NEW YORK CANNED GOODS MARKET.

(Reported by Special Correspondence.)

APPLES—Gallon New York State	2 00 @	2 25
" Maryland gallons	.....	1 90
APRICOTS—California Standards 2½s	.....	1 60
ASPARAGUS—Oyster Bay	3 75	3 90
" 3-lb. Tips	2 50	3 00
BEANS—No. 2 Lima	1 00	1 25
" No. 2 String, Southern	65	67½
" Baked, No. 3	72½	75
" N. Y. String, 2s	1 00	1 50

NEW YORK CANNED GOODS MARKET—Continued.

CORN—No. 2 New York State	80	85
" " Maine	1 05	1 10
" " Southern	77½	80
" " Western, 2s	75	80
LOBSTER—Flats, ½-lb	1 75	1 85
" flats, 1-lb	3 40	3 60
OYSTERS—5 Ounce Standards	82½	92½
" 2-lb. 10 Ounce	1 55	1 75
PEACHES—2½-lb. Standard, California Yellow	1 65	1 70
" 3-lb. Extra, California Yellow	2 45	2 50
" Southern Standard 3s	1 20	1 45
PEARS—California 2½-lb	1 50	1 75
PEAS—No. 2 Early June Extra Sifted	1 35	1 50
" " " " Sifted	1 05	1 20
" " " " Standard	67½	80
" " " " Seconds	60	65
PINEAPPLE—No. 2, Eyeless and Coreless, Extra	1 75	1 85
" " Grated	1 75	1 90
" Standards	1 20	.....
" Gallon Pie, Grated	2 10	2 50
PUMPKIN—No. 3	50	65
Gallon	2 00	.....
SALMON—Columbia River talls, 1-lb	1 65	1 75
" " " flats, 1-lb	.....	1 85
" " " ½-lb	1 12½	1 25
" Alaska Red, talls, 1-lb	1 15	1 23½
" Medium Red, talls, 1-lb	1 07½	1 10
" Chums, talls, 1-lb	.....	.....
" Sockeye, flats, 1-lb	.....	.....
" " talls, 1-lb	1 60	1 67½
" " flats, ½-lb	1 15	1 20
" Alaska Pink, talls, 1-lb	80	85
" Cohoes, talls, 1-lb	1 07½	1 10
" Cohoes, flats, 1-lb	1 15	1 17½
STRAWBERRIES—Gallons	4 25	.....
SUCCOTASH—Maine pack, 2s	.....	1 50
" other pack, 2s	.....	1 35
TOMATOES—No. 2 Standard Maryland	55	57½
" No. 3 " "	65	70
" No. 3 " New Jersey	75	80
" Gallons, Maryland	1 95	2 10
" Gallons, Jersey	2 00	2 25

CANS AND CANNERS' METALS.

F. O. B. BALTIMORE, MD.

CANNERS' AND PACKERS' SOLDERS.

	½x½	9x10	8x10
Drop and Bar	$ 18	17	16
Wire Coil	18	17	16
Wire Segments			

CANS.

AMERICAN CAN COMPANY.

No. 1 S. H	$10 00 per thousand.
No. 2 S. H	13 00 "
No. 2 P. H	13 50 "
No. 3 P. H	17 00 "
Gallon P. H	42 50 "
No. 3 Jersey P. H., Standard	18 00 "

SOLDER HEMMED CAPS.

S. H. $ .85 P. H. $1 30 P. A. H. $1 70 per thousand

INDEPENDENT PRICES.

No. 1.	2 S. H.	2 L. H.	3 Stand.	Gallons.
$9.50	$12.50	$13.00	$16.50	$40.00 per thousand

SOLDERING COPPERS MATERIALS, ETC.

Canmakers' Coppers	$ 24	.....	.....	.....
Carboys	1 50	.....	.....	.....

TIN PLATES.

I. C., 14x20, Charcoal Alloway	$	.....	.....	.....
I. C., 14x20, 107 lbs. Bessemer Steel	3 83	.....	.....	.....
I. C., 14x20, 100 lbs. Bessemer Steel	3 71	.....	.....	.....
I. C., 13½x19½, 95 lbs. Bessemer Steel	3 50	.....	.....	.....
I. C., 13½x19½, 90 lbs. Bessemer Steel	3 45	.....	.....	.....
I. C., 14x22, 110 lbs. Bessemer Steel	.....	.....	.....	.....
I. C., 14x22, 100 lbs. Bessemer Steel	4 01	.....	.....	.....

PIG TIN.

	5 to 10 tons	1 to 4 tons		
Straits	$28 95	29 25	.....	.....
Malacca	28 95	29 25	.....	.....

PIG LEAD.

Omaha	$ 4 70	4 75	.....	.....

Standard Sizes for Cans.

	DIAMETER.	HEIGHT.
No. 1 Cans	2¾ in.	4 in.
No. 2 Cans	3 7-16 in.	4 9-16 in.
No. 2½—California	4 in.	4¾ in.
No. 3 Cans	4 3-16 in.	4⅞ in.
No. 6 Cans, to contain double the quantity of No. 3		
No. 10 Cans, (Gallons)	6¼ in.	7 in.

All outside measure at largest parts.

THE USE OF SACCHARIN *IS OBJECTED TO BY HEALTH OFFICERS*

DO NOT USE IT.

USE HEYDEN SUGAR

and no one except the Sugar Trust can object to it. More healthful, cleaner, purer, better and cheaper than any Trust made Sugar or Saccharin.

Branches: Boston, Chicago, Philadelphia, Providence, Montreal, Hamilton, } Canada.

LOCAL WESTERN AGENT:
E. E. MANHARD, - Waterloo, Iowa.
LOCAL SOUTHERN AGENT:
R. C. GRIFFITH & CO., Baltimore, Md,
LOCAL N. Y. STATE AGENT:
W. H. SMITH. - Sauquoit, N. Y.

A. KLIPSTEIN & CO.,
122 Pearl Street,
NEW YORK CITY.

THE LARGEST CANNERS USE

PERFECTION SOLDERING FLUX

PERFECTION TOMATO COLORING

PERFECTION TOMATO COLORING

WE MAKE COLORING FOR SUGAR BEETS, FRUITS BERRIES, Etc. **SAMPLES FREE.**

BALTIMORE CHEMICAL COMPANY,

Write for particulars regard coloring etc. **SEVENTH & GOUGH STREETS, BALTIMORE, MD.**

John G. Maier's Sons,
Cor. Gay and Frederick Sts., Baltimore, Md.

MANUFACTURERS OF

LACQUERS

ALL COLORS

GOLDEN.	ORANGE.
DEEP BLUE.	GREEN.
DEEP ORANGE.	RED,

SILVER, &c.

The Deep Blue, Deep Orange and Silver are the most suitable for rusty cans.

We are the oldest manufacturers of Lacquers for canners' use South of New York.

Write for prices and samples.

CANTON BOX COMPANY,
2501 to 2515 Boston St.,
BALTIMORE, MD.

Packing Boxes.

Made up or in Shooks. Cargo or Carload.

When in Doubt

whether it be of how to pack any special article, of the exact directions to put up anything in canned or preserved goods,

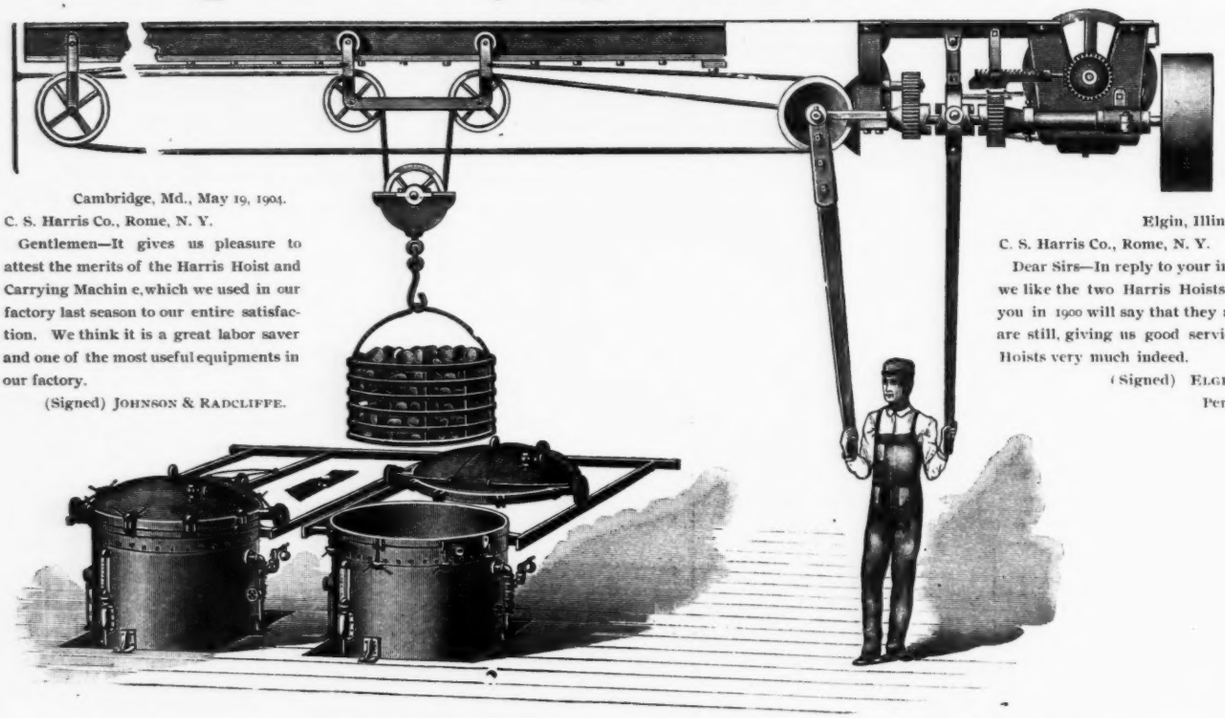
Consult

me, and I will give you the benefit of my years of experience in this line, and the charge will be very reasonable.

W. L. Hinchman,

26 Milton Ave., Baltimore, Md.

The Harris Patent Power Hoisting and Carrying Machine



Cambridge, Md., May 19, 1904.
C. S. Harris Co., Rome, N. Y.

Gentlemen—It gives us pleasure to attest the merits of the Harris Hoist and Carrying Machin e, which we used in our factory last season to our entire satisfaction. We think it is a great labor saver and one of the most useful equipments in our factory.

(Signed) JOHNSON & RADCLIFFE.

Elgin, Illinois, May 7, 1904.
C. S. Harris Co., Rome, N. Y.

Dear Sirs—In reply to your inquiry as to how we like the two Harris Hoists purchased from you in 1900 will say that they always have, and are still, giving us good service. We like the Hoists very much indeed.

(Signed) ELGIN PACKING CO.
Per H. D. Barnes.

C. S. HARRIS COMPANY, - ROME, N. Y.

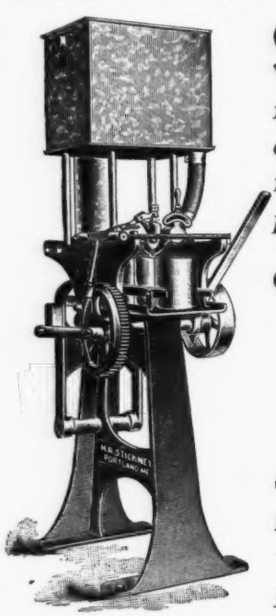
PINEAPPLE GRATER.

The 75 saws in base of hopper, equally divided on two shafts and interlacing and running into one another. The hopper is made of white pine wood and the discharging schute is also lined with wood. Capacity, the pack of any ordinary house.

The John R. Mitchell Company

Canning and Canmaking Machinery,

Foot of Washington St., Baltimore, Md., U.S.A.



SYRUPING MACHINE

instantly adjustible for any quantity while going, and feeding one, two or three pound cans.

Capacity Single Line, 25,000 daily
Price $125.00.

Double Line, Double Capacity.
Price $175.00.

Special can filling machines for all purposes handling CONDENSED MILK, BAKED BEANS, FATS, OILS, MUSTARDS, &c., in round or square cans or glass jars.

New England agent for Sprague Canning Machinery Company's full line.

HENRY R. STICKNEY,
PORTLAND, ME.

EMPLOYMENT EXCHANGE.

Paid subscribers can use this column *Free* for securing either positions or hands. To all others the charge is 20c. per line, one time, or 50c. per line, monthly; cash with order. Where the address is care of THE TRADE, stamps should be sent for answers, as the P. O. requires renewed postage on such.

HANDS WANTED.

WANTED—A processor and manager for factory packing corn exclusively. Give references and state salary in first letter. Address Minnesota Valley Canning Co., Le Sueur, Minn.

SITUATIONS WANTED.

WANTED—Position by up-to-date processor, who understands the full line of corn, tomatoes, string beans, apples, pumpkin, etc., or in other words, fruits and vegetables of all kinds. Best of references. Address, Practical, care of The Trade.

POSITION WANTED—Being at liberty desire to engage with firm or corporation requiring services of manager or superintendent. I am also desirous after one year's approval, of getting an interest in the business, if possible. Can furnish reference if desired. Address X, care of The Trade.

Pickle and Preserve Manufacturer wants position as foreman or manager of pickle or preserve factory. Thoroughly up-to-date; thirty years' experience; good references; strictly temperate. Also understands canning. S, 284 South Union street, Grand Rapids, Mich.

WANTED—Position as superintendent and processor; have had 25 years experience in packing and processing all kinds of fruits and vegetables, oysters, shrimp, etc. I am up-to-date in the installation, care and working of all the modern machinery used in the factory, both as to the packing and can-making business. The finer grades of pineapples, berries, peas. corn, tomatoes and beans a specialty. I am strictly temperate, and can give any amount of best reference, including my last employers. Address Manager, care of The Trade.

Am ready to sign with large canning establishment of responsibility as superintendent or manager for 1905. Conversant with all branches of the canning business. Large experience in packing full line of fruits and vegetables, running canning machinery, and handling foreign and domestic help. Expert on peas and corn. Can remain with present employers. At liberty February 1st. Best of references. Only those willing to pay for the services of a first-class man need write. Address, "Western," care of The Trade.

I am open for an engagement the coming season with any company that will appreciate the services of a man who can manage a factory from the office down, no matter how large, with or without experienced help. Address "Central West," care of The Trade.

WANTED—Situation as manager or processor in packing house; understands processing in all its branches, also pipe-fitting, etc. Can make cans by hand or machinery and attend to all machinery for such. Twenty years of experience, best of references. Lawrence King, 2208 Fairmount avenue, Baltimore, Md.

WANTED—Position as superintendent or manager by January 1, 1905. Over twenty years practical experience packing fruits and vegetables of all kinds, also winter goods. For the past fifteen years superintendent or manager. Can show samples of this year, packed under my charge, corn tomatoes, string beans, apples and pumpkins. Understand machinery and can making. Can give best of reference as to character and ability. Address "Fidelity," care of The Trade.

Position Wanted—By a Practical Superintendent and Processor of 20 year's experience; can pack full line of fruits and vegetables; also, shrimp and oysters, baked beans, etc.; understand all the latest improved machinery for packing same. Address A., care of The Trade.

Notice to packers and canners---Your attention is called to the fact that the Superintendent Processors' Association furnishes you with first-class expert processors and superintendents free of charge, therefore, when you desire to make a change or are in need of a good superintendent or processor, kindly drop the Secretary a card or send stamps and he will furnish full particulars, so you can be placed in communication with several, and thereby select your own choice and make your own terms with them. For full particulars, address Wm. Smith, Secretary, Superintendent Processors' Association, care The Trade, Baltimore, Md.

Wanted—A Position as Superintendent in a Pickle and Preserving Works; have formulæ for making all grades of goods; understand steam fitting and machinery and can furnish good reference. Address M. J., care of The Trade.

WANTED—Position as Processor and Superintendent in Canning Factory. Can give plans for factory and set up all latest machinery and run same. Have had sixteen years experience. Address, H. Harding, Blanchester, Ohio.

WANTED—Position as Superintendent Processor; have had 13 years experience in Packing and Processing all kinds of fruits and vegetables. I am up-to-date in steam fitting and the installation, care and working of all the modern machinery used in a factory—in fact, can give plans and superintend the building of new plants complete; am a good manager of help, am strictly temperate and can give the best reference. Address, G. G. W., 612 East Grand River Street, Clinton, Mo.

Now at liberty to engage with reliable established firm as Superintendent or Manager for 1905. Expert Corn and Pea Processor. Over twenty years experience in packing all kinds of fruits, vegetables and meats. Can build plant and set up all machinery if necessary. Have successfully managed all classes of help. Can furnish as good references as any man in the business. Have connections with very best wholesale houses east and west, and can aid you in selling your goods and extending your business. If you are willing to pay for experience and reliability, let me hear from you. Address, "New York," care of THE TRADE.

POSITION WANTED—Thoroughly up in the following lines: Condensed soups, 21 varieties; straight cream soup, 6 varieties; Scotch jams, jellies, and marmalade, pickled peaches, catsup, baked beans, hominy, pumpkin. Address, M. W., care of The Trade.

WANTED—A man to take charge of a can shop in the winter on square cans—one that can sharpen dies and set them in the presses, and to run an engine on an ice plant in summer time; must be sober, and a man that can take care of machinery. Address, J. B. McNab, Salem, Ohio.

WANTED—Assistant Superintendent. Young married man with good record in canning business. Salary $50.00. Increase if competent. Permanent. The Haserot Canneries Co., Cleveland, O.

WANTED.

One Zastrow Hydraulic Crane, Three Closed Process Kettles, 43 in. diameter, One Hawkins Capper. State condition and lowest cash price. VINE,

Care of The Trade.

FOR SALE OR RENT.

Thoroughly equipped Canning House, in one of the best tomato growing districts on the peninsula. For partinulgrs address, J. THOS. LOWE,

2-10-4t Dover, Del.

FOR SALE.

We offer fifty barrels selected Crosby Sweet Corn Seed in the ear; also one hundred bushels J. J. H. Gregory strain of Crosby Seed Corn, best stock.

PORTLAND PACKING CO.,

Portland, Me.

Every time you see this advertisement we want you to think of FLUX.

And every time you think of FLUX, we want you to remember that

EUREKA SOLDERING FLUX

Is the Best and Most reliable.

The Safest and Most Economical.

The Purest and Cheapest.

Our booklet tells how and why. Send for it today. Better still, send an order for a hundred pound keg.

GRASSELLI CHEMICAL CO.

CLEVELAND, OHIO.

...MAKE YOUR OWN CANS...

THE NEW SEAM SANITARY CAN.

Round, Square or Irregular Shapes For Food Products of all Kinds.

Require no Holes and Caps. The Entire Top Open.

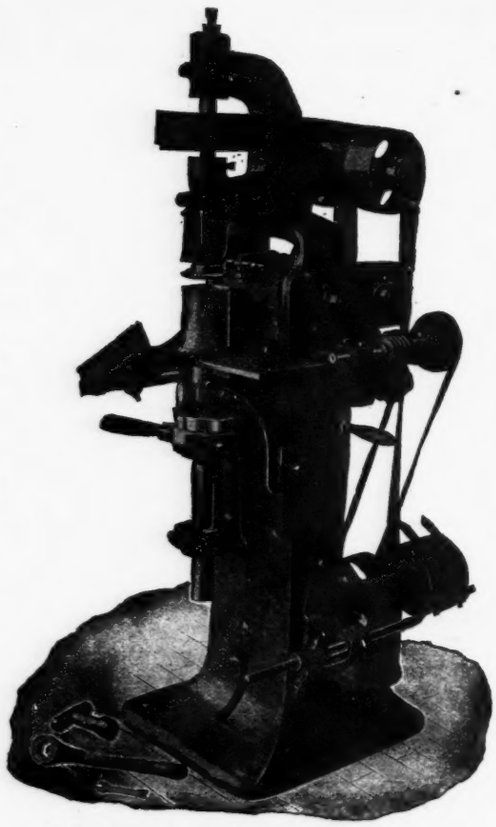
Closed without heat, solder or objectionable acid fluxes.

Will stand both retort and bath processing.

A perfect Sanitary Can being obtained, eliminating all the faults of the old style, making an ideal package, as cheap, more attractive, wholesome, better than anything yet devised.

A descriptive, illustrated catalog and samples will be sent upon request. State kind of goods packed.

A limited number of cans for trial will be sent, free of cost; but if a more extensive test is desired suitable arrangements may be made with Mess. Bogle & Scott, N. Y. C., for such "NEW SEAM SANITARY CANS" and the use of a Double Seamer, as illustrated."



No. 2 Automatic Double Seamer—Round Cans

—*The*—

Max Ams Machine Company,

372-4 GREENWICH ST.
New York City.

WORKS:
MOUNT VERNON, N. Y.

Originators and specialists in all kinds of machines for "Sanitary Cans," round, square, oval and irregular shapes. Patented in all countries.

The South

Is the coming section of the country for all classes of woodworking industries. Its resources in desirable woods, both in quantity and variety, exceed those of any other section.

Factory Locations

Unequaled for stave, heading, box, fruit package and miscellaneous artiles made of wood may be obtained along the lines of the Southern Railway. *Refer to File No. 26325.*

M. V. RICHARDS,

LAND AND INDUSTRIAL AGENT,

SOUTHERN RAILWAY,

WASHINGTON, D. C.

The Hastings Industrial Company,

79 Dearborn St., Chicago, Ill.

OUTFITTERS AND EQUIPPERS OF FRUIT AND VEGETABLE

Canning Factories.

Dealers in

Automatic Corn and Tomato Fillers,
Power Capping Machinery, Horizontal Retorts,
Traveling Hoists, Engines, Boilers,
Piping, Fittings, Belting, etc., etc.

You are solicited to correspond with us on anything pertaining to the canning line.

BALTIMORE SOLDER WORKS.

A. SCHULTZ & CO.

FACTORY

1015, 1017 and 1019 EAST FAYETTE STREET.

Pig Tin, Pig Lead,

——Tin Plate.——

MANUFACTURERS OF

THE ONLY RELIABLE SOLDERS FOR CANMAKERS AND PACKERS.

EXCELSIOR SOLDERING FLUX.

The best Flux for soldering Tinware. It is especially desirable for Capping, as it is not poisonous and does not affect the goods if a few drops get in the can.

WIRE SOLDER.

Our Segment Solder is the Best Capping Solder ever produced, always giving entire satisfaction.

Capacity of Furnaces

——20,000 Pounds Per Day.——

The only establishment in the country where you can get everything needed for canmaking and packing business. Thirty years' experience supplying the trade.

A. SCHULTZ & CO.,

Baltimore, Md.

THE CANNED GOODS EXCHANGE

OF BALTIMORE, MD.

246 S. BROADWAY.

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Canned Goods Brokers,

ABERDEEN, MD.

CORN AND TOMATOES A SPECIALTY.

TIN STRIPS AND CIRCLES

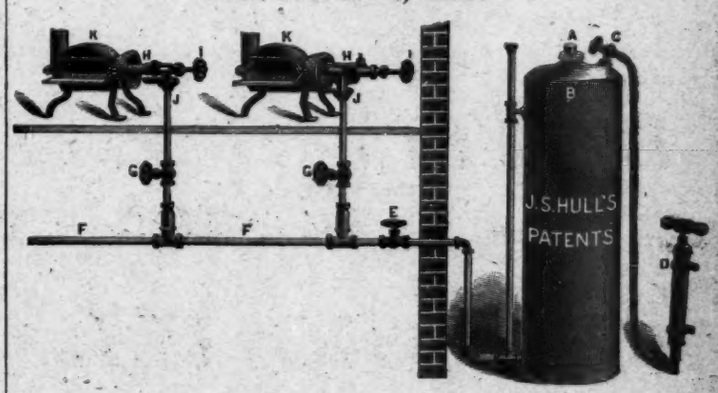
BOUGHT BY AMMIDON & CO.

2215-17 Boston Street, BALTIMORE, MD

J. S. HULL MFG. CO.

125-127 EAST FALLS AVENUE,

BALTIMORE, MD.



Manufacturers of

HULL'S

PATENT GASOLINE BURNERS, FIRE POTS AND HEATERS.

Repairs Promptly Attended to.

CANNING HOUSE SUNDRIES.

American Can Company

Principal Sales Offices:

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BOWLING GREEN BUILDING.

BALTIMORE, MD.,
BOSTON AND HUDSON STREETS.

CHICAGO, ILL.,
MERCHANTS' LOAN & TRUST BLDG.

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